

THE NATIONAL PROVISIONER

CHICAGO AND NEW YORK

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ESTABLISHED 1857

Rohe & Brother

**Pork and Beef Packers
and Lard Refiners**

Curers of the Celebrated "Regal"
Hams and Boneless Breakfast
Bacon. Provisions for Export and
Home Trade in Any Desired Pack-
age. Special Attention Given to
Export Shipments.

MAIN OFFICES:
527-543 W. 36th Street

EXPORT OFFICES:
344-346 Produce Exchange

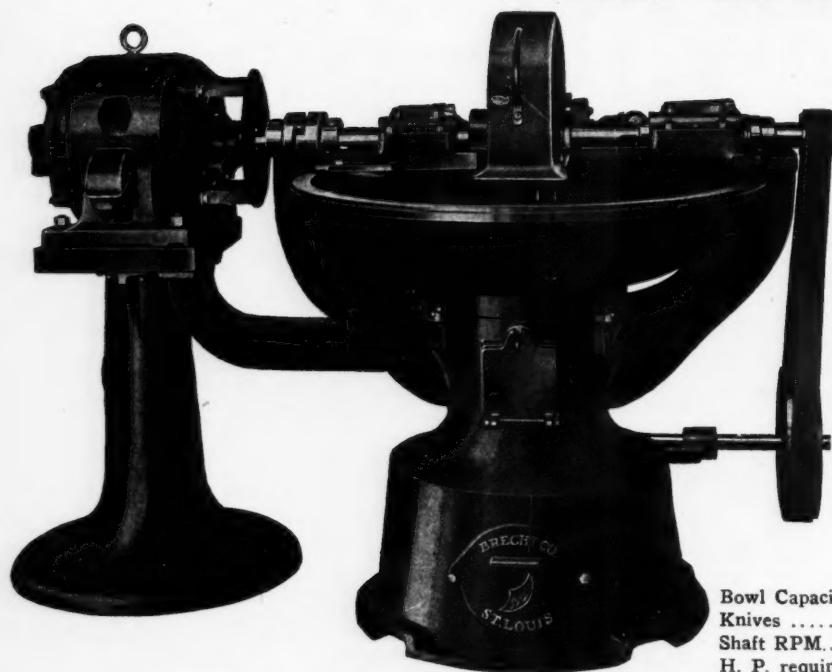
PACKING HOUSES:
527-543 and 556 W. 36th Street 524-540 W. 37th Street
547-549 W. 35th Street

New York City, New York

Liver Sausage—Money in Its Many Varieties

Full directions
found on pp. 24, 25

The Brecht Silent Cutter *with* Direct Connected Motor



The illustration shows the Brecht Silent Sausage Meat Cutter direct connected to electric motor by means of flexible coupling. Most of the mechanism is under cover, but all parts are easily accessible.

When inquiring, please state your electric current characteristics as motor prices differ according to electric current used.

These cutters are also made for Belt Drive with tight and loose pulley sets at end of horizontal main driving shaft. Brecht silent cutters are made in four sizes: 27, 32, 38 and 43 inch inside bowl diameter, with specifications as follows:

	27 in.	32 in.	38 in.	43 in.
Bowl Capacity	50 lbs.	100 lbs.	200 lbs.	250 lbs.
Knives	3	4	5	6
Shaft RPM.....	1800	1800	1200	1200
H. P. required.....	5	7½	15	25

Modern Equipment

IN hundreds of sausage making plants the Brecht Silent Cutter has proved itself to be just what we claim for this machine—an up-to-date, scientifically built, efficient, reliable piece of mechanism.

Often the blame for unsatisfactory profits can be traced to one piece of equipment that is not giving profitable service. If, for any reason, the present cutter you are using is not as efficient as you believe it ought to be, we

urge you to investigate how the Brecht Silent Cutter can add to the success of your plant.

With 72 years experience in a chosen field the House of Brecht has been supplying honest, efficient equipment for sausage makers.

Without obligation on your part you can get full information about the Brecht Line of Sausage Making Machinery by writing to us.

Branch Offices:

New York
Philadelphia
Chicago

Waco, Texas
Portland, Ore.
San Francisco

Foreign Branches:

Buenos Aires
Liverpool

Hamburg

THE BRECHT COMPANY

Established 1853

1201 Cass Avenue St. Louis, Missouri

"We keep faith with those we serve"

Brakes *for the* Meat Packing Industry

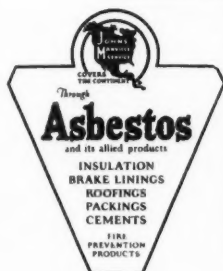
EFFICIENT meat handling requires much hoisting and elevator machinery. This machinery must start and stop on demand.

Johns-Manville Asbesto-Metallic Brake Blocks and Clutch Facings

are least affected by the action of water, oils and moisture. They do not smoke or char under heavy duty. They *outlast* wood and other materials and maintain a uniform coefficient of friction. This provides for steady, dependable operation of such important machinery used in the handling of meat.

**Equip your
Cattle Hoists and Elevator Hoisting Machinery
with**

Johns-Manville Asbesto-Metallic Friction Materials



JOHNS-MANVILLE, INC., 292 MADISON AVE. AT 41st ST., NEW YORK CITY
Branches in 63 Large Cities. For Canada: Canadian Johns-Manville Co., Ltd., Toronto

JOHNS-MANVILLE

Service to the Meat Packing Industry

Uncle Jake says—

IT IS very much easier to live down to our characters than up to our reputations. The question of character vs. reputation has been mulled over by wiser folks than we claim to be, but our own notion is that character is represented by the granite mountain and reputation by the blow of the thistle. The strongest wind that blows has no effect on the mountain, but a gentle zephyr will waft away the blow of the thistle.

K. V. P. Genuine Vegetable Parchment has character and outstanding personality. "Stronger Wet than Dry" it is the logical protective wrapper in marketing moist and greasy foods. Are you using it?

Uncle Jake
of the

KALAMAZOO VEGETABLE PARCHMENT CO.

KALAMAZOO, MICHIGAN

New Ideas in Meat Packing and Sausage Making

Wonderful progress has been made in the last few years in the meat packing and sausage business—in curing, rendering, manufacture of sausage and meat delicacies, and in the numerous by-products of the industry. New machinery of all descriptions is appearing constantly—and every manufacturer claims his product is the best!

There are many new inventions which are profitable and highly recommendable to the industry. Our business is to test and study them, and introduce them to the trade—if practical. Our staff is all old, practical experienced packinghouse men, connected with the industry for 30 to 45 years, especially in the curing and sausage branches.

If you are in the market for new machinery of any kind connected with sausage-making, or parts and supplies of any make, let us hear from you.

We shall be glad to advise you free of charge on plant layouts, new recipes, making and handling of sausage, smokehouse construction and handling of smoked meats.

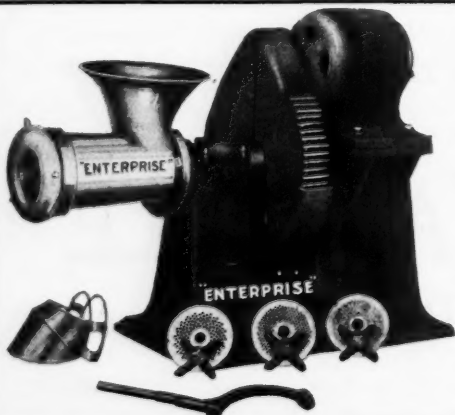
THE SPECIALTY MANUFACTURERS SALES CO.

REPRESENTED BY CHAS. W. DIECKMANN

General Jobbers of all kinds of Packinghouse Machinery

Main Office: 2021 Grace St., Chicago, Ill.

Factory Representatives: O. K. Shear Kut Angle Hole Plates and Knives, A. Rispel's Aluminum Ham Retainers, CD Fat Rendering Machine



6000 lbs. per hour

That's the beef capacity of the fast cutting, smooth running "Enterprise" No. 1166 Chopper.

It is fitted with a powerful 15-h.p. motor that is cutting operating and labor costs and speeding production in many plants today.

Distance from ring to floor

permits carrier to be run under spout. Saves extra handling.

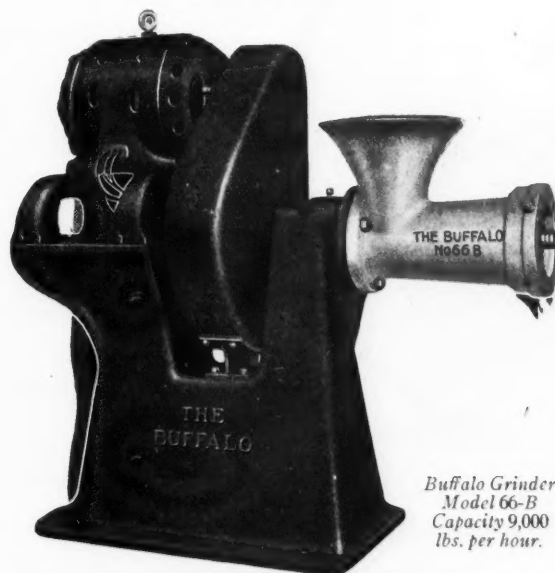
Four of the famous "Enterprise" knives and plates furnished, including knife and plate for cutting fat.

Send for catalog illustrating the "Enterprise" line. Seventy-two sizes and styles for every use.

THE ENTERPRISE MFG. CO. OF PA., Philadelphia, U.S.A.

The "BUFFALO" Grinder

If you want a strong, fast, time and money saving grinder, free from unnecessary repairs, install a "BUFFALO"



Buffalo Grinder
Model 66-B
Capacity 9,000
lbs. per hour.

Read what users say about this machine—

Fred Usinger, Milwaukee, Wis., says:

"The new "Buffalo" No. 66-B Grinder grinds the meat faster than we can throw it in."

Merkel Bros., Inc., Jamaica, N. Y., says:

"The machine rushed the operators or the work would have been finished in less time. Mechanically we find it about perfect, far ahead of any chopper we have used or seen."

Zion National Kosher Sausage Factory, Bronx, N. Y., says:

"In a test recently we cut beef in large chunks directly through the fine plate at the rate of over 9,000 pounds per hour. This is about triple as much as we could do with our other machine, and the condition of the meat was the best possible."

Arnold Bros., Chicago, Ill., says:

"After using your latest model grinder for nearly two years, I am glad to inform you that it has given us perfect satisfaction and absolutely no trouble."

"We are very much pleased with its performance and can well recommend it to anyone considering the purchase of a grinder."

Scala Pkg. Co., Inc., Utica, N. Y., says:

"This machine has been installed and exceeds our expectations. The No. 66-B Grinder is a wonder and cuts meat faster than we thought possible."

Sold by leading butcher supply houses

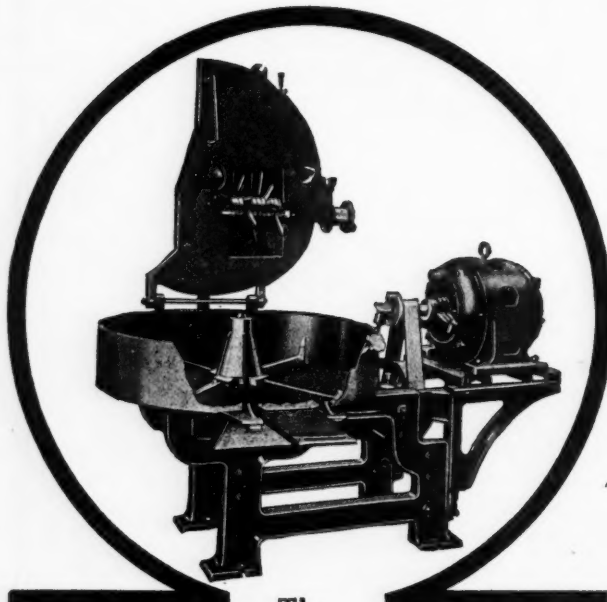
JOHN E. SMITH'S SONS CO.

Patentees and Manufacturers

BUFFALO, N. Y., U. S. A.

"BUFFALO" stands for Quality

Results of Thirty Years of Experience



The
Perfection Silent Cutter

It has been a great many years since Mr. Hottman began experimenting with a Silent Cutter which would not heat up the meat. His practical experience covers a period of 30 years designing machines for the Meat Industry.

Mr. Hottman's crowning achievement is the New

Perfection Silent Cutter

Convincing proof of the wonderful merits of this machine will be furnished by satisfied users. We shall gladly send you the names of firms using the Perfection Silent Cutter, upon request.

R. T. Randall & Company

331 & 333 N. 2nd St., Philadelphia, Pa.

A Guaranteed Water Supply for Packing Plants



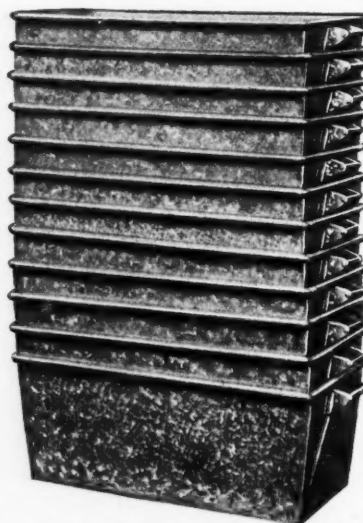
Layne engineers contract to construct a well and deliver you an operating well system producing a guaranteed quantity of water on a basis of **Water Or No Pay.**

The Layne high capacity pump is the most economical equipment to pump all the water any well will produce.

Bulletin on request

Layne & Bowler Co.
Memphis, Tenn.
Houston, Tex., Los Angeles, Cal.

Galvanized Steel Containers



Stock size, 28" long, 14" wide, 11" deep, \$2.75 F.O.B. Dubuque, Iowa. In lots of 24 or more, \$2.50 each.

Made in one piece of 22-gauge galvanized steel, reinforced around the top with 7-16 steel rod. Handles are so constructed that they will not cramp or pinch the hands. Designed to meet rigid packing house specifications.



No. 1
Cutting
Room
Container
16 in. dia.;
12 in. high.
Ea. \$2.00



No. 2
Cutting
Room
Container.
16 in. dia.;
15 in. high.
Ea. \$2.25.



No. 3
Sausage
Room
Container.
18 in. dia.;
13 in. high.
Ea. \$2.50.

Dubuque Steel Products Co.
Sheet Metal Dept.
KRETSCHMER MFG. CO. Dubuque, Iowa

V A T S
For Pickling and Curing Meat
Capacity 1400 lbs.
United Cooperage Company
1115 Fullerton Ave. Chicago, Ill.

Thomson & Taylor Company

Recleaned Whole and Ground
Spices for Meat Packers
CHICAGO, ILLINOIS



When You Pocket a Premium Instead of Paying It

THE meat packing industry became a volume user of Pioneer Wire-bound Boxes because the resources and facilities of General Box Company furnished insurance of dependable delivery.

Yet for this insurance no premium is paid. Rather the industry soon found out that the Pioneer saves it money.

In the assembly of the box itself, and in the packing room, time is saved. In the shipping, freight cost is lowered. In transit, losses and damages are reduced. Such economies, when totaled, are inducement enough for the great packing industry to help swell the volume of business done by General Box Company into the largest of its kind.

GENERAL BOX COMPANY

510 North Dearborn Street, Chicago, Illinois

FACTORIES AT:

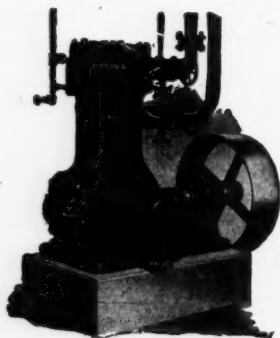
Bogalusa, La.
Brooklyn, N. Y.
Cincinnati, Ohio

Detroit, Mich.
East St. Louis, Ill.
Illmo, Mo.

Kansas City, Mo.
Louisville, Ky.
Nashville, Tenn.

New Orleans, La.
Sheboygan, Wis.
Winchendon, Mass.

Vilter
Refrigerating
and
Ice Making Plants



For the
**Meat Products
Industry**

Horizontal Compressors
8 tons capacity and up

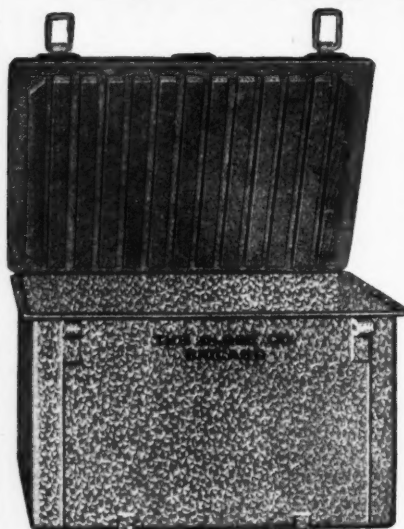
Vertical Compressors
1 to 18 tons

Complete Data Promptly
Furnished

The Vilter Manufacturing Co.
Est. 1867

806-826 Clinton Street
Milwaukee, Wis.

—A Super-Sanitary Belly Curing Box—
Without An Equal



Box is made of No. 12 gauge steel, seams welded. Galvanized after fabrication. Corners and bends well rounded. No bolts or rivets used, making the inside perfectly smooth.

Cover is made of 1"x6" D. & M. odorless and tasteless lumber. Compression strips are nailed from the outside which method eliminates rust contamination from products. Reinforced with three oak boards and fitted with galvanized hinge bars.

Size 24"x36"x21" on inside
Capacity about 625 pounds

INQUIRIES SOLICITED

The Globe Company

822-26 W. 36th Street
CHICAGO

Write for Catalog

**Tycos Instruments on
Ham Boiling Vats**

Many large plants are using Tycos Temperature Instruments to record and control their ham boiling vats.

One large company (name on request) finds that their hams, when cooked with Tycos, are seldom if ever spoiled, and the boiling is thorough and even.

They boil 100 hams at a time, and the vat is kept at a steady even temperature of 600°. This is done automatically and their product is more uniform than it was with hand control.

Write today for complete information on Tycos Recording and Controlling Instruments.

**Tycos Temperature
Instruments**
INDICATING-RECORDING-CONTROLLING

Taylor Instrument Companies

ROCHESTER, N. Y., U. S. A.

Canadian Plant, Tycos Bldg., Toronto

MANUFACTURING DISTRIBUTORS IN GREAT BRITAIN
SHORT & MASON, LTD., LONDON

TRADE MARK



1750

THE BEST THEN.

The World is flooded with Cheap imitations of Butchers' Knives, many of which are of very little use for the purposes for which they are made. Those that pay and wear, giving the greatest satisfaction to the user, are those made from

JOHN WILSON'S World-Renowned Double Shear Steel

Which are all Hand Forged and all the modern means of production being observed. They have stood the test for 176 years and the demand is greater than ever.

Established
1750.

1926

THE BEST NOW.



Works : Sycamore Street, SHEFFIELD, England. Agents : H. BOKER & Co., Inc., Duane Street, NEW YORK.
May be obtained from all Storekeepers.

"BOSS" Prime Rendering of Inedible Material Patents Pending

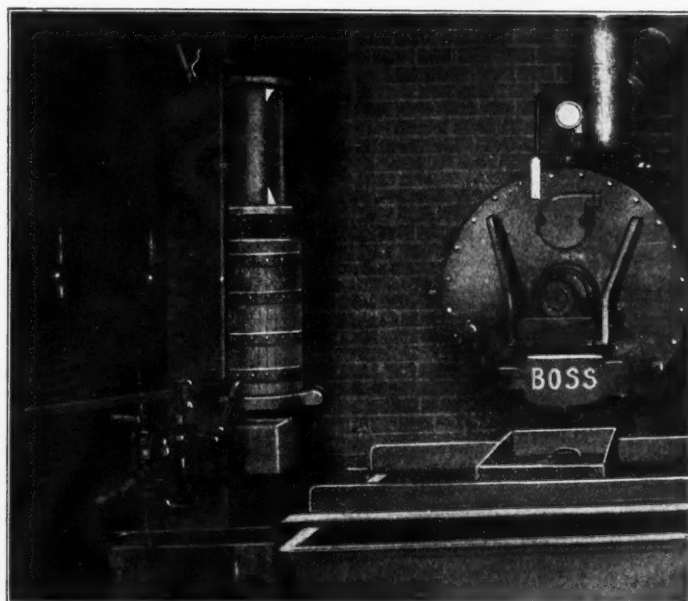
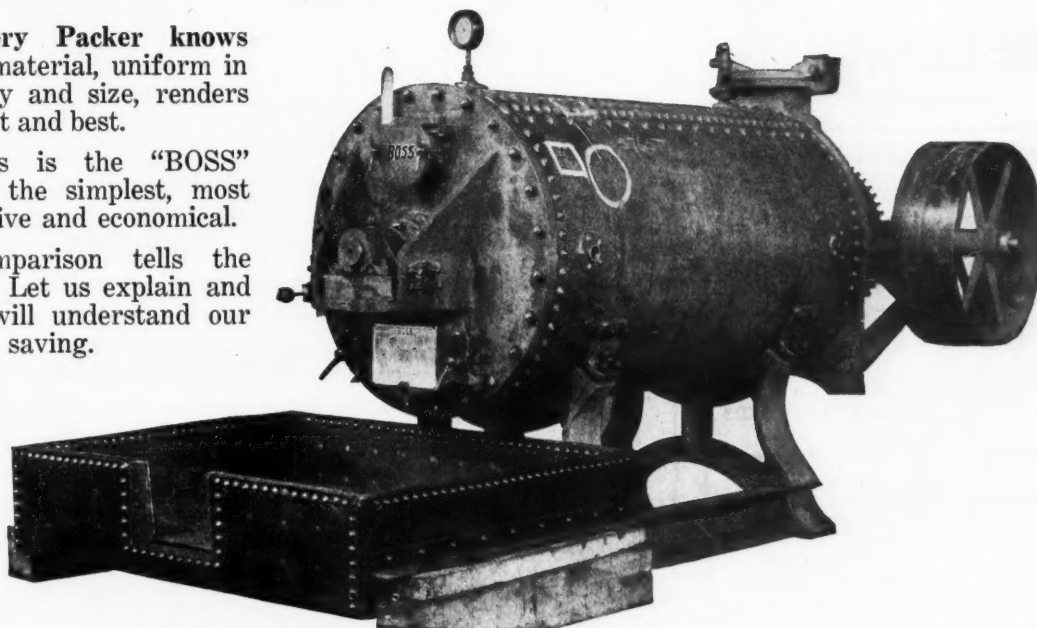
Produces the highest grade material in the least time and at the least cost, as proved by side by side tests with other systems. **WHY?** Because it is a new improvement over the old impracticable way of rendering fats with chunks of carcasses or large bones, which is apt to overcook the fats until the bones are soft, being an unnecessary waste of time, steam and labor.

Time is Money—Save it by installing a "BOSS" Prime System

Every Packer knows that material, uniform in quality and size, renders fastest and best.

This is the "BOSS" way; the simplest, most effective and economical.

Comparison tells the tale. Let us explain and you will understand our great saving.



"BOSS" Prime Rendering of High Grade Lard

in "BOSS" Cookers
in 1½ to 2 hours

assures uniform results in
color and bleach.

Agitators constantly submerge unrendered fat and cracklings in hot liquid lard, causing rapid, complete separation of fats from tissue. This accounts for additional yield in lard and small percentage of cracklings.

Use "BOSS" Lard Equipment
It Makes You Money

THE CINCINNATI BUTCHERS' SUPPLY CO.

CHICAGO BRANCH
3907-11 S. Halsted St.

Killing
Outfits

Manufacturers
"BOSS" Machines

Sausage & Rendering
Outfits

Factory and Main Office: 1972-2008
Central Ave., CINCINNATI, OHIO

When YOU want
 "More land per hog"

Use Bannon Separators
 In the Rendering Plant

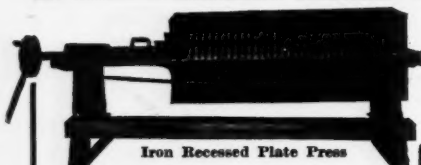
Over 60 in Use

Save Product Save Labor
 Save Time

Write

THE BANNON CO.

32 Illinois St., Buffalo



Iron Recessed Plate Press

Filter Presses

FOR LARD & OIL REFINERIES
 BEEF EXTRACT, GLUE &
 SOAP MANUFACTURERS

Tankage and Curb Presses

PACKING HOUSE MACHINERY
 AND EQUIPMENT

Write for Information and Prices
William R. Perrin & Company
 Fisher Building Chicago, Illinois

Standard 1500-lb. Ham Curing Casks



Write for Prices and Delivery
Bott Bros. Mfg. Co. WARSAW, ILLINOIS



Everything
 Wears
 Out

BUT



A. Backus, Jr. & Sons
 Dept. N.
 DETROIT, MICH.

Baskets
 OUTWEAR
 EVERYTHING

The National Provisioner
 \$3.00 Per Year in U. S. A.

High Powered Choppers

THE line of Cleveland KLEEN-KUT Choppers are indeed profitable installations to the user.

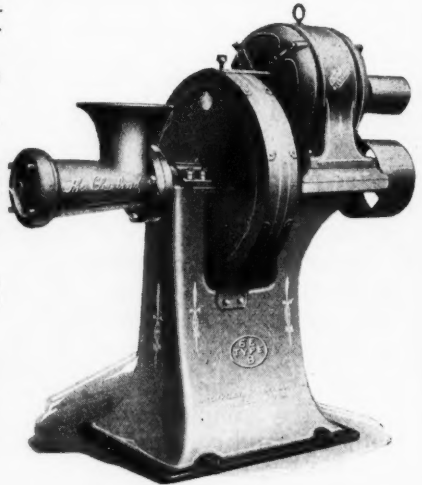
1. They are exceptionally well made thruout.

2. Many special patented features that are expense savers.

3. Equipped with pulleys, if desired, which provide a complete power plant for silent cutter and mixer.

4. More product for dollars invested.

The name and location of these power plants in operation near will be gladly supplied upon request.

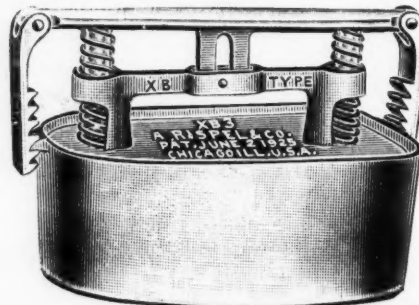


**The Cleveland
 Kleen Kut Mfg. Co.**

CLEVELAND, OHIO, U. S. A.

Live Wire Springs on New Rispel Ham Retainers

Mean elastic pressure throughout boiling operation. This reduces shrinkage.



Will give one
 for trial to
 prove its
 merits

Made of best
 cast aluminum

Patented June 2, 1925

Makes perfect straight Hams and Meat Loaves

A. Rispel & Company

Manufacturers of many types and sizes of Ham Retainers
 1617 No. Winchester Ave. Chicago, Ill.

Important Change

Note that 3½% Cereal can now be used in all Inspected Establishments.

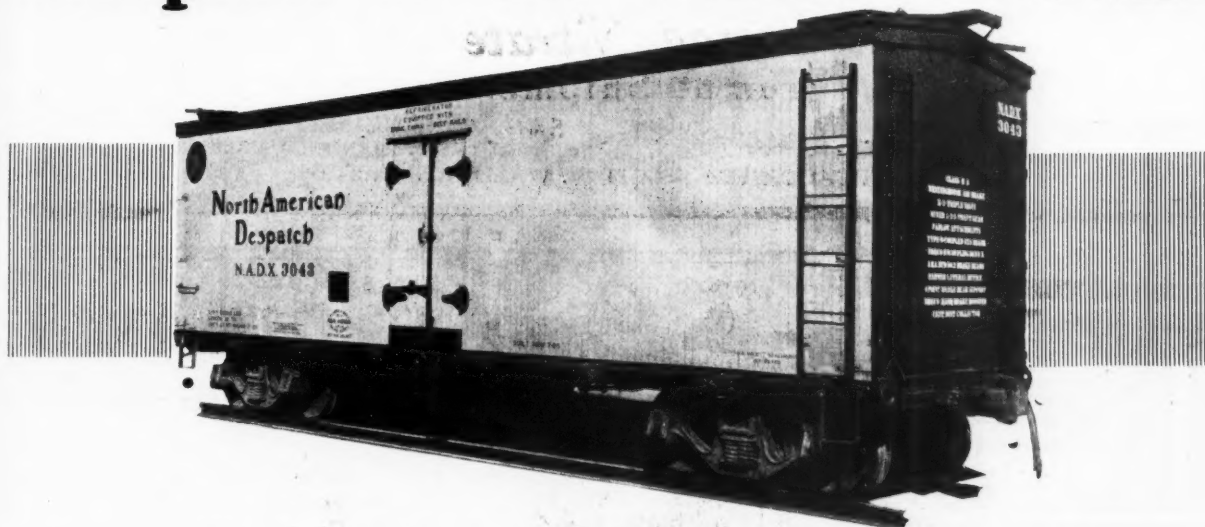
Added amount of Cereal makes it important what kind of Cereal you use. GRIFFITH'S PROCESSED FLOUR is safe in any amount. It will not sour. It adds to the quality of your product.

The Griffith Laboratories

4103 S. La Salle St.,

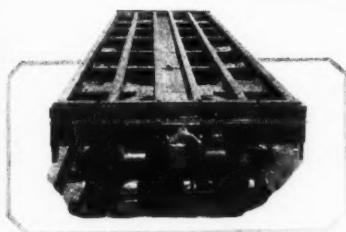
Chicago, Ill.

Complete to the Smallest Detail

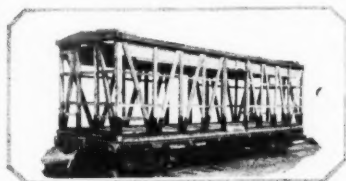


Brine Tank Refrigerator Cars With Beef Rails

Ready for Your Use—Long or Short-Term Lease



Heavy Steel Underframe



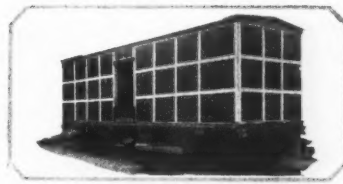
Sturdy, Heavily Braced Super-structure



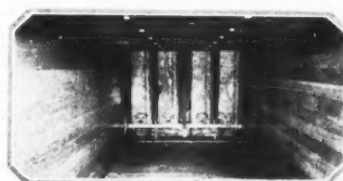
First-Course Insulation—Note Absence of Cracks or Seams

The advantages of ownership without the investment involved in buying—that, briefly, is what you get when you enter into leasing arrangements with North American Car Co. You have the satisfaction of knowing that your goods are being shipped in clean, well-built, well-insulated and scientifically designed refrigerator cars; and yet you have no depreciation to contend with, no expensive seasonal idleness to worry over, no repair shop facilities to maintain. (North American operates four completely equipped repair shops to keep its equipment in first-class condition.)

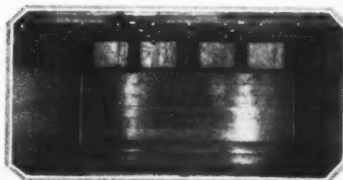
This matter of cars is one of importance to operating, sales and traffic departments alike. We shall gladly send you full details without obligation.



Second and Third Courses of Insulation—Quilted Layers of Hair Felt



Heavy Copper-Bearing, Galvanized Steel Brine Tanks on Steel Supports.



Bulkhead Designed to Protect Tanks and Lading and Create Free Circulation.

North American Car Co.

327 S. La Salle Street, Chicago, Ill.

CAR SHOPS

Chicago, Coffeyville, Tulsa, New Orleans

REX BRAND

Complies with
B. A. I. Requirements

The King of Nitrates

Write for Prices
Immediate Deliveries

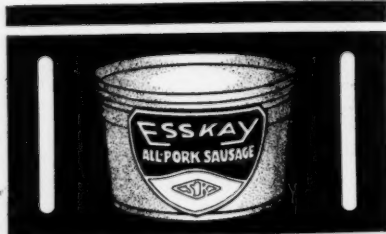
Double Refined Nitrate of Soda

Prompt Shipment

STAUFFER CHEMICAL CO.
CHAUNCEY, NEW YORK

SAN FRANCISCO SALT REFINERY
SAN FRANCISCO, CALIFORNIA

CHICAGO OFFICE: 111 W. WASHINGTON ST.



Increased Sales Volume

easily obtained by the use of this paper package. Attractively decorated, attracts attention—causes two sales to be made where only one was produced before. The most practical package for sausage meat. Made in sizes holding one ounce to ten pounds. Send for samples and package suggestions.

KLEEN KUP

*the Package
That Sells Its Contents*

MonoService Co.
NEWARK NEW JERSEY



The UNITED STATES CAN Co. CINCINNATI

Manufacturers of
Lithographed Lard
Pails, Cans and Sheet
Iron Lard Drums

Our customers are
our best advertise-
ment

We originate and
design labels that will
sell your goods

Write us for complete information

A. C. Wicke Mfg. Co.

Reliable Butcher Fixtures and Supplies

Special attention given to cork and cement refrigerators

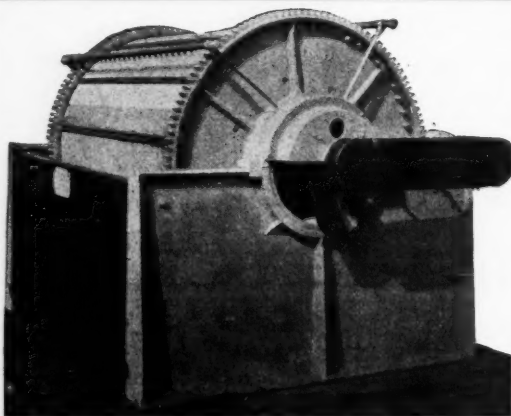
Cold storage installations and complete market equipment

NEW YORK CITY

Salesrooms:
207 East 43rd St.
Vanderbilt 8676

Main Office and Factory:
406 East 102nd St.
Atwater 0980

Bronx Branch
774 Brook Ave.
Melrose 7444



The North Sewage Screen

It Will Remove Solids from Liquids Dry Enough to
Shovel or Convey. It Will Stop Pollution of Streams.
It Will Save By-Products.

Used by Armour—Boyd, Lunham—Wilson and Many
Others Who Know.

Alone or Preliminary for Sewage Disposal.
We Make Four Sizes for Four Prices.

Any Size Less Than One and One-Half H. P.
We Make Fine Screening Machinery Only.

Green Bay Foundry and Machine Works
Green Bay, Wis.

(Operating under the North patents)

Do You Know



**that your old aluminum ham boilers
are worth good money?**

Our exchange plan, inaugurated a year ago, wherein we accept old aluminum Ham Boilers in exchange towards the purchase of new ones, has worked out so successfully we have decided to continue same indefinitely.

Why not investigate your ham boiling department, and sort out those you desire to exchange now, so you will be in readiness when the season opens.

Ham Boiler Corporation

1762 Westchester Ave.

New York City

Factory: Port Chester, N. Y.

European Representatives: The Brecht Co., 6 Stanley St. Liverpool and 12 Bow Lane, London

Canadian Representative: Gould Shapley & Muir Co., Ltd., Brantford, Ontario

SAUSAGE CASINGS

THE BRECHT COMPANY

ST. LOUIS

NEW YORK

ESTABLISHED 1853

BUENOS AIRES

HAMBURG



CASINGS PRODUCE CO., Inc.

80½ Pearl St. New York City

TEL. BROAD 3589

Cleaners and Importers Sheep
and Hog Casings

E. E. SCHWITZKE, Pres.

SAYER & COMPANY, Inc.

Peoria and Fulton Sts., Formerly Wolf, Sayer & Heller, Inc. CHICAGO, ILL.

Sausage Casings and Sausage Room Supplies

New York London Hamburg Montreal Sydney Christ Church, N. Z.

THE INDEPENDENT CASING & SUPPLY COMPANY

1335-1347 West 47th St., Chicago

Hammerbrookstr 63/67 2, Hamburg

SAUSAGE CASINGS

IMPORTERS

EXPORTERS

THE DRODEL CO., Inc.

Import

Sausage Casings

Export

336 Johnson Ave.

Brooklyn, N. Y.

Cudahy's Selected Sausage Casings

CAREFULLY CLEANED Hog · Beef · Sheep UNIFORMLY SELECTED

The Cudahy Packing Co., U.S.A. 111 W. Monroe St., Chicago.

Write us for information and prices on

H. & H. Electric Ham Marking Saw
H. & H. Electric Pork Scribing Saw
H. & H. Electric Beef Scribing Saw
H. & H. Electric Fat Back Splitter

Calvert Bacon Skinner

United Improved Sausage Molds

Monel Metal Meat Loaf Pans

Adelmann Ham Boiler

Jelly Tongue Pan

Maple Skewers

Knitted Bags

Best & Donovan

332 South Michigan Blvd.

Chicago, Ill.

The Stockinet Smoking Process

U. S. Letters Patent No. 1,122,715.



Saves
Labor
Trimming
Shrinkage

Smoke Your Meats in Stockinets and Get Uniformity, Sanitation,
SQUARE Butts and AppearanceTo get large sales, your Mr. Quality should have the assistance
of Mr. Stockinet appearance

Numerous Packers Throughout the Country Are
Why Not You?

For Further Particulars Write or Phone

Thomas F. Keeley, Licensor

516 East 28th Street, Chicago, Ill.

Telephone Calumet 0349

PATERSON PARCHMENT PAPER CO.

PASSAIC, NEW JERSEY

Casings Sheep Beef Hog

**Selected According to
Your Requirements**

The Original Firm—Established 1868

S. OPPENHEIMER & CO.

**96 Pearl Street
NEW YORK**

**2700 Wabash Avenue
CHICAGO, ILL.**

HAMBURG
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No, we have not been doing something bad.

Quite the contrary. We go to jail for our goodness.

The Engineer for the State of Missouri has adopted the Ridgway Elevator for Jail equipment.

The influence of the Ridgway Elevator is good!

Both in the plants which are in the jails.

And in the plants which are outside the jails.

No one ever has to swear at a Ridgway Elevator in jail or out.

The Ridgway Elevator never demoralizes the factory by quitting cold and letting things stick.

The Ridgway Elevator is the one elevator that always goes.

Nothing puts the Ridgway Elevator out of running—but the boiler blowing-up.

When the old boiler "lets go" you will not need any other elevator—not just then at any rate, dearie!

Yes, we are equipping Missouri jails, but here are some folks outside the jail who are just as glad to get them:

Standard Oil Co.
Cluett, Peabody & Co.
H. J. Heinz Co. ("37")
Crane & Co. (Dalton)
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United Gas Imp. Co.
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General Electric Co.
Penn. R. R.

International Harv. Co.
Standard Underground
Cables Co.
John Wanamaker
John Morrell & Co.
Christie Brown & Co.
(Toronto)
Firestone Tire & Rub. Co.
Consolidated Gas Co.
(N. Y.)

Remington Typewriter Co.
Brown Paper Mill Co.
Procter & Gamble Co.
(Ivory Soap)
E. I. Du Pont de Nemours
& Co.
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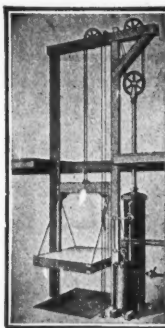
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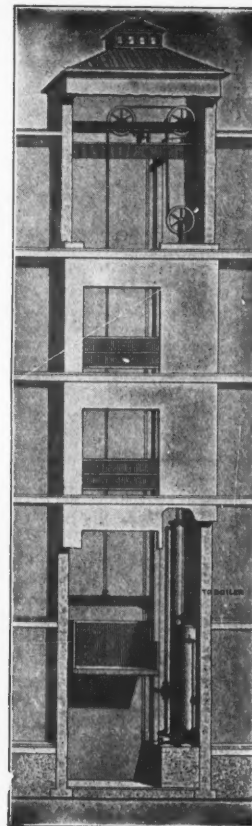
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Double Geared



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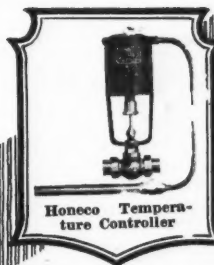


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By using American S & B Instruments to maintain the correct temperature of the water in the dehairing machine and scalding vat, one packer was able to do the same work with four *less* men who were previously needed to scrape the excess hair off of the hogs. That meant a yearly saving of over \$4,000.00.

Perhaps you could also save money in this way by using

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It would cost you nothing to have our Packing House Engineers investigate the conditions in your plant and tell you where American S & B Instruments would save you money.

Not only will our recording thermometers save labor, but they will increase profits by saving steam, eliminating the danger of hogs coming out of the dehairer off color, etc.

American S & B Instruments will effect savings on nearly every operation requiring heat treatment. They insure firm, tasty, salable products. Write for catalogs R-49, H-49, G-49.

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RADIATOR GLYCERINE

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No. 7

"Where Are We At?" Asks the Packer

**With Hogs Going Up and Product
Coming Down Crisis Draws Near—
Must Buy Right or Cut Down Kill**

Packers appear to have closed their eyes, to be reaching out blindly buying hogs in competition with each other, and to be hoping that some way or somehow they will get the money out of them.

But how?

It is not being made on the green meats. Will the cured product wipe out the deficit?

Cured meats are selling at the same or slightly lower prices than the green meats. This allows nothing for carrying charges, shrinkage, or losses of any description.

Handicap of Heavy Meats.

One handicap under which most of the product is laboring, is that it is too fat.

Every effort is being made to educate the trade to the consumption of the fatter cuts, but sweet pickle price trends do not indicate that the demand for product is very sharp.

It is difficult to operate on a merchandising basis when more is being paid for hogs than they are worth.

Provision authorities have figured that the hog shortage is already a thing of the past. The increased storage stocks of the past month, coupled with the increased average weight of hogs at all markets, and decreased consumption, will make the supply entirely adequate for current and future needs.

The heavier hogs absorb in large measure the shortage in numbers, but the added weight is an undesirable tonnage because so much of it is simply fat.

Then, too, a larger proportion of the hog must go into lard. And lard, both cash and future, is nowhere near the live cost plus cost of manufacture.

An Eastern View

An Eastern packer commenting on the situation says:

"As far as present conditions are concerned, I regard them as most deplorable. I think everyone is convinced that we have a short hog crop, but the other side of the question is that the public does not seem to be willing to pay the price for hog meat that will enable the packer to live.

"Retailers were selling pork in some Eastern cities recently at 40c per pound, and chickens at the same price. We had so much pork on hand that we could hardly see out of the windows. Our hog box was filled with dressed hogs, our pens were filled with hogs, and the Western livestock markets were advancing daily.

"We bought very few hogs, because regardless of what the price may have been, we could not sell what we had.

Why Buys Hogs to Lose?

"This in a great measure was the condition with all the packers in this city, and so far as I can learn it extended throughout the East. I fail to see, and have been unable to determine, why packers will persistently keep on buying hogs when they know the public will not pay the price based on the existing livestock market.

"But they all go ahead and buy them, unable to sell what they have, and while they are buying them they are putting the market up on the raw material."

Who Wants Fat Pork?

Light hogs have gone to a high figure.

Why?

Because there are few of them and the demand is greatest for the light cuts.

The demand is not so strong for the heavier, fatter cuts.

Then why pay so much for the fat hogs?

The differential between the lights and the heavies should be much greater than it is.

If packers don't bring themselves to see this they may be shopping around later trying to find an outlet for the fat cuts they are storing up now.

Western Packer Talks Plain

Commenting on this point of view a Western packer writes as follows:

Editor THE NATIONAL PROVISIONER:

"It is a fact that every packer has been disappointed in connection with the receipts of hogs, even taking into consideration the government estimate.

"There are more hogs being bought direct from the country and by country packers than ever before. A great many houses have their own buying stations at country points, where the receipts are not apparent in a statistical way.

"You will notice that every time the shippers are out of the Chicago market the price declines, and every time they are active here to any extent the market advances.

Shipper Buying is a Joke.

"The buying of hogs for shippers from day to day, as we see it, is really a farce. The order buyers have no conception of values. They merely work in conjunction with the speculators, who buy numerous loads of hogs and sort off the light end on the basis of fancy prices, selling the heavier end to the larger Chicago packers.

"We know this too well, because our firm can't use many overweight hogs, so that we are in pretty much the same position.

"But when I say to you that we have at various times bought hogs of similar weights at 25c a cwt. less than was paid for them by Eastern shippers on the same day—merely by waiting until the shippers' orders were filled earlier—it will give you some idea as to how shippers' purchases are regulated and made, based on values.

Selling Practices Are Bad.

"Regarding the selling of product. The prices that are made by some packers are not only ridiculous, but they are a travesty and reflect on the management of various concerns who issue price lists.

"My company pays its salesmen a salary and commission, and on cut prices we eliminate the commission. The quickest way to remedy any difficulty is by touching the pocketbook of the individual, and in this case it works out.

"Finally, if we cannot control salesmen's prices, we change the salesmen.

"Any man who runs a cut-price concern merely invites disaster. But when I state to you that we have some competitors' prices before us in the shape of bills, and when they are figured back without any salesmen's expense they do not net anywhere near the carload basis, it will give

you some idea regarding the management of various packing plants that are drifting along hoping to reach port.

"We figure our costs on the basis of the carload price, and in various instances where cuts appear to be too low as compared with the cost of the hog, we take these cuts off the market entirely until the market conditions adjust themselves.

"The whole packing fraternity seems to have but one idea—VOLUME—regardless of price.

"We try to figure our hogs back to a cost basis, and we try to sell our product on the basis of the cost of the hog rather than what our competitors may be doing. In fact, we write continuously to our salesmen that we have no interest in knowing our competitors' prices.

"And we pay little or no attention to their price lists, because some of the managers in the various houses admit they give their salesmen a trading privilege. We do not.

"We have an interest in an Eastern house, and we haven't sold a carload of product to that house in nine months. They have purchased green product from their competitors who are trying to do too much business and who are cutting hogs at a loss. The prices at which this house has bought green product are from a cent to a cent-and-a-half a pound less than we can afford to quote them on a cost basis.

"Sometimes, when we are high on a commodity, it is because we are willing to go without the business; if we are overstocked, we try and make a price in keeping with the market conditions until we see daylight.

"If you can conduct your business from day to day on a cost basis, without regard for the future speculation, and be governed by your own ideas regardless of others, you may be able to survive."

Very truly yours,

CHAS. J. ROBERTS.

Use of the Short Form Test.

Packers who work out their "Short Form Hog Test" from day to day have a better idea of how much chance they can afford to take on buying hogs on the present markets than do those who pay no attention to the way their hogs are cutting out daily.

The following test, worked out on the basis of prices of live hogs and green meats at Chicago on Thursday, February 11, shows heavy cutting losses. Killing is relatively light and overhead accordingly is heavier.

Work out your own test, Mr. Pack-
er, and see if your return is as good as that shown in the test given here.

SHORT FORM HOG TEST

Columns headed PRICE and AMOUNT are figured from product prices in "The National Provisioner Daily Market Service" of February 11, representing actual transactions, Chicago, that date.

Product—	Avg.	160 to 180 lbs.			Avg.	180 to 220 lbs.			Avg.	225 to 250 lbs.		
		Percent live wt.	Price.	Amount.		Percent live wt.	Price.	Amount.		Percent live wt.	Price.	Amount.
Reg. Hams.....	10/12	13.90	.23 ¹ / ₄	\$3.23	14/16	13.75	.22 ¹	\$3.02	14/18	13.00	.21 ¹ / ₂	\$2.80
Picnics.....	4/5	5.50	.15 ¹ / ₂	.85	5/7	5.60	.14 ¹ / ₂	.81	6/8	5.50	.14 ¹ / ₂	.78
Boston Butts.....		4.10	.19 ¹ / ₂	.80		4.00	.19 ¹ / ₂	.78		4.00	.19 ¹ / ₂	.78
Pork Loins (blade in)	6/8	9.50	.22 ³ / ₄	2.16	8/10	9.10	.21 ³ / ₄	1.98	10/12	8.75	.20 ³ / ₄	1.82
Bellies.....	8/10	11.50	.26 ²	2.99	8/14	10.70	.23 ²	2.46	12/16	5.00	.19 ¹ / ₂	.97
Bellies.....									16/20	6.25	.17 ⁴	1.06
Fat Backs.....									8/12	4.50	.10 ³ / ₄	.47
Plates and Jowls....		1.75	.10 ¹ / ₄	.20		2.00	.10 ¹ / ₄	.21		2.00	.10 ¹ / ₄	.20
Raw leaf.....		1.75	.12 ⁷ / ₈	.22		2.00	.12 ⁷ / ₈	.26		2.30	.12 ⁷ / ₈	.30
P. S. lard, rend. wt..		11.70	.1360	1.59		13.75	.1360	1.87		11.75	.1360	1.60
Spare ribs.....		1.15	.15 ¹	.17		1.00	.15 ¹	.15		1.00	.15 ¹	.15
Lean trimmings....		1.60	.12 ¹ / ₄	.19		1.50	.12 ¹ / ₄	.18		1.50	.12 ¹ / ₄	.18
Rough feet.....		1.60	.02 ¹ / ₂	.04		1.25	.02 ¹ / ₂	.03		1.25	.02 ¹ / ₂	.03
Tails.....		0.15	.14	.02		0.10	.14	.02		0.10	.14	.02
Neck bones.....		0.80	.05	.04		0.65	.05	.03		0.65	.05	.03
Total cutting yield...		65.00				65.40				67.55		
Total cutting value (100 lbs. live wt., Chicago)				\$12.50				\$11.90				\$11.19

¹/₄c per pound has been deducted from market price for accumulating and freezer shrink, loading expense, selling commission, etc. The discount on account of the percentage of No. 2 hams is also included in this deduction.

²/₄c per pound has been deducted from market price for accumulating and freezer shrink, loading expense, selling commission, etc.

¹/₄c per pound has been deducted for selling and delivery expense and for shrink.

¹/₄c per pound has been deducted for labor and expense in curing.

All prices are figured on a loose basis.

Here's where you figure your net returns (based on 100 lbs. live weight, Chicago):

TOTAL CUTTING VALUE (from above).....	\$12.50	\$11.90	\$11.19
Edible and inedible killing offal value....	.62	.64	.66
TOTAL GROSS VALUE.....	\$13.12	\$12.54	\$11.85
CHARGES			
Hogs cost alive per 100 lbs.			
Add freight, bedding, etc., if any.....	\$13.80	\$13.35	\$12.75
Buying, driving, labor, refrigeration, repairs and plant overhead.....	.85	.79	.76
Killing condemnations and death losses in transit (say 1 per cent of live cost)....	.14	.13	.13
TOTAL OUTLAY per 100 lbs. alive:	\$14.79	\$14.27	\$13.64
Deduct TOTAL OUTLAY from TOTAL GROSS VALUE to get profit or loss per 100 lbs.			
Loss per cwt.....	\$1.67	\$1.73	\$1.59
Loss per hog.....	\$2.84	\$3.46	\$3.77

The cost figures and expense deductions given above are furnished by a representative packing company. They are merely for purposes of illustration, and undoubtedly will vary slightly from the figures of other companies.

Packers Gather at Regional Meetings

Great interest was shown in the second series of Regional Meetings held for member companies of the Institute of American Meat Packers this week in 15 packinghouse centers. These meetings were held in line with the policy adopted at the last convention of bringing the work of the Institute to its membership.

Two directors of Institute departments spoke at each meeting, outlining the services which are available to the membership from their respective departments. The Regional Chairman and the Institute representatives reported on the meeting of the Regional Committee held in Chicago, February 5.

General Situation Discussed.

Following these talks the packers present engaged in general discussion of the Institute work and other subjects related to the industry.

Meetings on Circuit No. 1, held in Detroit, Buffalo, Cleveland, Cincinnati and St. Louis, heard reports from H. L. Osman, director of the department of Purchasing Practice and F. L. DeLay, director of the Department of Organization and Traffic.

W. Lee Lewis, director of the Department of Scientific Research, and H. D. Tefft, director of the Department of Packinghouse Practice and Research, talked before the meetings on Circuit No. 2, which were held at Pittsburgh, Philadelphia, Baltimore, New York City and Boston.

The services of the Department of Home Economics and the Department of Retail Merchandising were described at the meetings on Circuit No. 3 by Miss Gudrun Carlson and John C. Cutting, the respective directors. Meetings on this circuit were held in Milwaukee, South St. Paul, and Kansas City.

Meetings on Circuit No. 4, held in Louisville, Nashville and Atlanta, heard from Wesley Hardenbergh regarding the services of the Department of Public Relations and Trade, and from C. Robert Moulton concerning the services of the Department of Nutrition.

Paul I. Aldrich, Editor of THE NATIONAL PROVISIONER, talked at some of the meetings on this circuit, discussing the general market outlook. He also spoke at two of the meetings on Circuit No. 1.

Reports regarding some of the meetings follow:

Michigan Region.

The meeting of the Michigan Region was held in the offices of the Sullivan Packing Company at Detroit on February 8. T. E. Tower, Regional Chairman, presided. The following packers were present:

Mr. Benjamin, Hammond, Standish & Co.; J. K. A. Blum, Swift & Company; J. Craig, Parker Webb & Co.; Mr. Critchell, Detroit Beef Co.; Wm. Fleischman, Sullivan Packing Co.; Mr. Gunsberg, Gunsberg Packing Co.; Mr. Hallegan, Armour and Company; Mr. Horen, Cudahy Bros. Co.; Mr. Klein, Home Packing & Ice Co.; L. L. Logsden, Powers-Begg & Co.; Mr. McCarthy, Sullivan Packing Co.; J. P. McNamara, Sullivan Packing Co.; Mr. Schroeder, T. E.

Tower, Sullivan Packing Co.; Mr. Veach, Cudahy Bros. Co.; M. H. Wright, Wilson & Co.; Thomas E. Newton, Jr., Newton Packing Co.

Buffalo Region.

The meeting of the Buffalo Region was held at the Buffalo Athletic Club on February 9, with J. Paul Dold, Chairman of the Region, presiding. There were 18 packers present, including the following:

B. A. Braun, Jacob Dold Packing Co.; James G. Cownie, Jacob Dold Packing Co.; J. Paul Dold, Jacob Dold Packing Co.; L. B. Dorr, Jacob Dold Packing Co.; Ora E. Espey, Rochester Packing Co.; F. W. Hagerman, Rochester Packing Co.; John Heffernan, Armour and Company; A. C. Hoffmann, Jr., A. C. Hoffmann & Sons; F. M. June, Klinck Packing Co.; Oscar Menge, Jacob Dold Packing Co.; J. M. Muir, Klinck Packing Co.; Wm. F. Rayhill, Rochester Packing Co.; C. G. Redlich, Jacob Dold Packing Co.; B. W. Robb, Jacob Dold Packing Co.; Milton Schaffner, Schaffner Bros. Co.; H. J. Swindemann, Swift & Co.; F. M. Tobin, Rochester Packing Co.; J. E. Wood, Jacob Dold Packing Co.

Cleveland Region.

The Cleveland meeting was held at the Exchange Building in the Cleveland Stockyards on February 10, with S. T. Nash presiding.

The following packers were present:

J. L. Bistricky, Hughes Provision Co.; J. R. Deitz, Cleveland Provision Co.; C. A. Elfring, Federal Packing Co.; W. G. Fletcher, Blumenstock & Reid Co.; Mr. Hughes, Hughes Provision Co.; S. T. Nash, Cleveland Provision Co.; N. O. Newcomb, Lake Erie Provision Co.; N. O. Newcomb, Jr., Lake Erie Provision Co.; E. W. Phelps, Swift & Company; M. C. Teufel, Theurer-Norton Provision Co.; C. C. Wall, Armour and Company.

Pittsburgh Region.

George L. Franklin presided at the meeting of the Pittsburgh Region, which

was held February 8 at the Pittsburgh Athletic Association. A luncheon was served in connection with the meeting.

The following men were present:

John Anderson, Pittsburgh Provision & Packing Co.; Herman Bollert, Fried & Reineman Packing Co.; H. Oscar Fisher, William Zoller Co.; D. C. Franklin, Dunlevy-Franklin Co.; G. L. Franklin, Dunlevy-Franklin Co.; William F. Fried, Fried & Reineman Packing Co.; Geo. A. Hess, Oswald & Hess Co.; Jake Herchenoether, Fried & Reineman Packing Co.; M. J. Hennessey, Dunlevy-Franklin Co.; C. S. Hopkins, Swift & Company; H. K. McJunkin, J. M. Denholm Bros. & Co.; George C. Hofmann, Jr., North Side Packing Co.; J. J. McAleese, Pittsburgh Provision & Packing Co.; George N. Meyer, Fried & Reineman Packing Co.; C. G. Peters, Peters Packing Co.; E. A. Reineman, Fried & Reineman Packing Co.; Walter E. Reineman, Fried & Reineman Packing Co.; J. P. Schmidt, Pittsburgh Provision & Packing Co.; H. M. Smucker, Armour and Company; J. C. Williams, J. M. Denholm Bros. Co.; C. A. Young, Jr., The C. A. Young Co.

Philadelphia Region.

The meeting of the Philadelphia Region was held at the Manufacturers' Club, Philadelphia, on February 9, with F. A. Vogt presiding. In addition to the talks by Mr. Tefft and Mr. DeLay, Pendleton Dudley, director of the Institute's New York office, talked at the meeting.

The following packers were present:

J. E. Carpenter, Joseph R. Shimer Co.; Geo. A. Casey, Wilmington Provision Co.; F. A. Connors, Armour and Company; B. C. Dickinson, Louis Burk, Inc.; Pendleton Dudley, Institute of American Meat Packers; William E. Felin, John J. Felin & Co.; F. V. Foster, Wilson-Martin Co.; W. R. Grove, Wilson-Martin Co.; F. M. Hall, Swift & Company; Charles Kunzler, Charles Kunzler Co.; Chas. Regan, Wilson & Co.; Wm. J. Schmidt, Seltzer Packing Co.; George Sostmann, Herbert N. Sostmann, Julius Sostmann & Sons, Inc.; Julian F. Ulmer, Jacob Ulmer Packing Co.; Carl H. Weiland, Frank B. Weiland, Weiland Packing Co.

Wisconsin Region.

The packers in the Wisconsin Region met at the Association of Commerce in Milwaukee on February 8. A. R. McCartan presided at the meeting.

In addition to the talks by Miss Carlson and Mr. Cutting, Oscar G. Mayer, president of the Institute of American Meat Packers, spoke on the work of the Institute as a whole, and discussed other matters of interest.

The attendance included the following:

A. C. Bolz, Oscar Mayer & Co.; George Dickens, The Layton Co.; Riddell Dickens, The Layton Co.; A. W. Duemmel, Frank & Co.; C. L. Hertz, Armour and Company; F. H. Hoy, Cudahy Brothers Co.; Robert Johnson, Oscar Mayer & Co.; Oscar G. Mayer, Oscar Mayer & Co.; A. R. McCartan, Cudahy Brothers Co.; Clyde Post, Cudahy Brothers Co.; B. D. Sharff, Plankinton Packing Co.; A. B. Zautke, Plankinton Packing Co.

Iowa-Minnesota-Omaha Region.

The meeting of the Iowa-Minnesota-Omaha Region was held in the club rooms of the Armour and Company plant at South St. Paul. Local arrangements for the meeting were made by Myron McMillan, and the meeting was in charge of three co-operating chairman—Jay C. Hormel, J. W. Rath, and William Diesing. Mr. Hormel presided.

W. W. Woods, Executive Vice-Presi-

Key Men of the Industry

REGION No. 10—CHICAGO.

These are the Regional Chairmen of the Committee on Trade Extension of the Institute of American Meat Packers. Each in his district heads up a practical, effective working organization in touch with Institute activities.



J. A. HAWKINSON.
(Allied Packers, Inc., Chicago.)
Chicago District.

dent of the Institute, talked at this meeting regarding the service of the Institute as a whole. A resolution was passed at the meeting, endorsing the work of the Institute Equipment and Supply Company.

An excellent luncheon was served at the plant, through the courtesy of J. J. Luening. The following were present:

Carl M. Aldrich, Morton-Gregson Co.; J. S. Bangs, Swift & Company; W. W. Bowers, Albert Lea Packing Co.; S. H. Collins, Armour and Company; C. A. Cushman, Swift & Company; Jay E. Decker, J. E. Decker & Sons; W. A. Dieing, The Cudahy Packing Co.; H. A. Elliott, Elliott & Co.; F. A. Gale, Iowa Packing Co.; W. H. Gehrmann, Kohrs Packing Co.; R. I. Hodgins, J. T. McMillan Co.; F. W. Hoffman, The Cudahy Packing Co.; Jay C. Hormel, Geo. A. Hormel & Co.; G. B. Irons, Swift & Company; P. A. Jacobson, Interstate Packing Co.; J. J. Luening, Armour and Company; J. T. McMillan, J. T. McMillan Co.; Myron McMillan, J. T. McMillan Co.; H. J. Nelson, Iowa Packing Co.; H. A. Palmer, T. M. Sinclair & Co.; John W. Rath, Rath Packing Co.; A. C. Sinclair, T. M. Sinclair & Co.

Kentucky Region.

The meeting of the Kentucky Region was held at the Brown Hotel in Louisville on February 9. Karl M. Zaeh presided.

Great interest in evening classes for packinghouse employees was shown by the packers present, and tentative plans were made for calling a meeting of packers in Louisville to discuss the possibilities of starting such classes in the near future.

The names of those who were present follow:

Paul I. Aldrich, THE NATIONAL PROVISIONER; R. M. Ashby, Cincinnati, Ohio; Louis Bornwasser, L. P. Bornwasser Co.; E. A. Eckert, Eckert Packing Co.; E. F. Fleischer, Henry Fischer Packing Co.; Carl Fischer, Henry Fischer Packing Co.; L. Lipman, Armour and Company; J. E. Louchs, Armour and Company; S. R. Richardson, Armour and Company; Robert E. Vissman, C. F. Vissman & Co.; Karl M. Zaeh, Louisville Provision Co.

Nashville Region.

Packers in the Tennessee Region met at the Chamber of Commerce Building in Nashville. The meeting was held on February 10, with Henry Neuhooff presiding.

The attendance included the following:

Paul I. Aldrich, THE NATIONAL PROVISIONER; B. M. Allison, J. H. Allison & Co.; A. B. Catiguani, Armour and Company; J. B. Hebron, Armour and Company; Ira V. Lay, T. L. Lay Packing Co.; Henry Neuhooff, Neuhooff Packing Co.; A. N. Petersen, Armour and Company; Robert Power, Power Packing Plant; W. G. Reynolds, Reynolds Packing Co.; R. R. Smith, Swift & Company; H. A. Tenbrunsel, Power Packing Plant; F. J. Yarbrough, Neuhooff Packing Co.

DAVIES REPORTS GOOD YEAR.

A net profit of \$219,704.02 for the year ended December 26, 1925, is reported by the William Davies Company, Inc., and its subsidiary companies in the United States and Canada.

Owing to high costs during the period of accumulation of product, the returns are not as satisfactory as could otherwise have been expected, but the results are regarded as generally satisfactory.

The balance sheet reflects steady improvement in the condition of the company. The plant and equipment are maintained in a high state of efficiency and are thoroughly modern and economical.

In commenting on the statement, President E. C. Fox said in part:

"Costs were forced too high during the period of accumulation of product, thus rendering difficult what otherwise looked to be a good year. Under the conditions, your directors feel the results for the year are satisfactory.

"The balance sheet continues to reflect steady improvement, which, of course, is necessary before any resumption of dividends can commence. Your directors will continue to press for a steadily improving liquid financial condition.

"The plant and equipment of the company not only continue to be maintained in a high state of efficiency but are kept thoroughly up to date in every respect of modern and economical appliances."

Consolidated balance sheet as at December 26, 1925, is as follows:

ASSETS.	
Properties—consisting of land, buildings and equipment, less reserve for depreciation.....	\$6,201,358.37
Special investment in Class "A" Shares of William Davies Company, Inc., held by Canadian Company at cost.....	976,550.89
Goodwill, trade marks, brands, etc.....	1.00
Securities in hands of trustees for bondholders.....	65,348.96
Sundry investments.....	40,974.47
Current Assets:	
Inventories of products and supplies on hand.....	\$2,528,359.58
Consignments and accounts in foreign countries, less advances thereagainst.....	86,216.82
Investments in Associated Companies, etc.....	66,444.37
Accounts and Notes Receivable (less reserves).....	1,121,089.62
Mortgages Receivable.....	158,170.66
Cash in banks and on hand.....	59,928.73
	4,020,209.78
Deferred Charges to Future Operations:	
Unexpired Insurance Premiums, Discount on Bonds, less proportion written off, etc.....	299,140.38
	\$11,693,592.85
LIABILITIES.	
CAPITAL STOCK:	
91,000 shares Class "A" Cumulative Stock (no par value).....	\$2,320,900.00
60,000 shares Class "B" Stock (no par value).....	1,536,100.00
	\$3,856,000.00
CAPITAL SURPLUS:	
As at December 27th, 1924.....	\$3,292,399.34
Add—Net profits for the year ending December 26th, 1925, as per Statement annexed.....	219,704.02
	3,512,103.36
	\$7,378,103.36

NOTE:—Dividends on Class "A" Cumulative shares have been paid to June 15th, 1921.

BONDED DEBT:	
First Mortgage 6% Sinking Fund Gold Bonds of William Davies Company, Inc.....	\$2,275,000.00
Other Bonds.....	446,000.00
	2,721,000.00
INSURANCE RESERVE.....	18,044.18

CURRENT LIABILITIES:	
Bankers' Loans, etc.:	
Bank Loans secured under section 88 of Canadian Bank Act, etc.....	\$483,210.40
Acceptances (secured).....	395,200.00
	\$ 878,410.40
Accounts Payable.....	515,405.38
Accrued Bond Interest, Taxes, etc.....	92,629.44
	1,486,445.31

CONTINGENT LIABILITY:	
Under guarantee given to bank in respect of the Ontario Fertilizer Company, Limited, an affiliated Company for \$78,000.00.....	\$11,603,592.85

STATEMENT OF PROFIT AND LOSS.	
Gross profits, after charging all manufacturing, selling and general expense (including repairs and maintenance expenditures) and interest on bank loans, but before charging depreciation of buildings, plant and equipment.....	\$650,469.77
Deduct:	
Reserved for depreciation of buildings, plant and equipment.....	\$250,576.63
Interest and discount on bonds.....	186,189.12
	436,765.75

Net profits for year (after providing for federal income taxes).....	\$219,704.02
--	--------------

LIVESTOCK COSTS HIGHER.

An indication of improved conditions in the live stock industry is seen in the fact that a total of approximately two billion dollars—an increase of nearly three hundred million dollars over the year before—was paid by the packers of the United States to the farmers of this country for the meat animals dressed under Federal inspection during the year just ended, according to a statement by Oscar G. Mayer, of Chicago, president of the Institute of American Meat Packers.

"This increase in live stock values constitutes a substantial contribution toward an improved agricultural condition," Mr. Mayer continued. "Applied to the number of animals dressed under Federal inspection—the only number available at this time—it meant an increased average value of about \$4.00 per head on every beef animal, sheep, and hog dressed during 1925.

"The chief increase occurred in the case of hogs. Prices paid for hogs during 1925 at Chicago averaged nearly 50 per cent higher than during 1924, and almost 50 per cent higher than in 1913.

"The total sum paid for cattle increased about 10 per cent; calves, 20 per cent; and sheep and lambs, 12 per cent. The hog supply was 20 per cent smaller in 1925 than in 1924.

"Present hog prices are about 19 per cent higher than they were a year ago, when prices already had shown considerable advance over the levels which prevailed during much of 1924."

SWENSON EVAPORATORS-

*The Recognized Standard
for Animal By-Product Liquors*

Swenson Evaporator Company

(Subsidiary of Whiting Corporation) HARVEY, ILL. (Chicago Suburb)

Our Experiment Station at Ann Arbor is equipped to make tests on a commercial scale (under the direction of Prof. W. L. Badger) on

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Chicago and New York
Official Organ Institute of American
Meat Packers

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PAUL I. ALDRICH, Editor and Manager.

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Jacob Doid Packing Co., Buffalo, N. Y.

Are Cheaper Hogs Coming?

Some recent buying of hogs at high
price levels has been due to feeling on
the part of packers that they must have
extra product in their cellars at the close
of the winter packing season.

Their practice always had been to close
this season with a good deal of product
to take care of the needs of the trade dur-
ing the summer months, when the runs of
hogs decreased. And this year is no ex-
ception.

Following this policy during the current
year may not be so wise as it has been in
other years. Many believe that the short-
age has come during the winter packing
season, and that the supply of hogs will
begin to pick up at a time when it ordi-
narily decreases.

Two or three straws do not always show
which way the wind is blowing. But
opinions from the producer side are valu-
able, for the effort is to present as favor-
able a situation as possible to the hog
men. One observer says:

"Last March the hog market ran away,
prices passing the \$14 mark, declined con-
siderably later but went above \$14 again
in July. This illustrates how the market
fluctuates, and as I expect more liberal
supplies during the next four months, it
should not be surprising if we should have
some surprises in the hog market."

Another market observer believes that
no large accumulation of hogs has been
made in the country, and that the high
prices will continue. Yet he points out
that "the ultimate consumer must always
be reckoned with, and a 9½c fat cattle
market is not to be reconciled with 12½c
hogs."

This same observer believes the statis-
tics of the January hog runs at the prin-
cipal markets do not furnish an accurate
gauge of the hogs actually marketed, as
interior packers secured an unusually
large share and many shippers switched
their business to country concentration
points where large numbers of hogs were
absorbed, at a somewhat lower figure than
prevailed on the principal western mar-
kets.

In one Corn Belt state which is reputed
to have cut its hog crop more than any
other state, livestock buyers report seeing
an increasing number of brood sows on
farms, and say they have been selling a
large number of gilts to farmers for sum-
mer farrowing. Many of these farmers
expect to use these gilts but once, they
say. Then they will send them to market
next fall.

There is real reason to believe that
more and cheaper hogs are ahead, rather
than just the packers' wish for them.

Can't Throttle Margarine

The recent court decision declaring un-
constitutional Wisconsin's law against
margarine is not only good news, but is
very significant as well.

Wisconsin is primarily a dairy state.
Its farmers are principally interested in
producing milk and cheese and butter.
Its legislators, naturally, have their ears
to the ground, and know popular feelings
and wishes.

When, in the hysteria of falling farm
prices, the farmers of the state demanded
a bill to protect them from the "awful"
competition of margarine, the legislature
recognized its master's voice and passed
the bill.

What this bill did was to prohibit the
manufacture and sale in Wisconsin of
any margarine in which milk or other
dairy products are used. Since all mar-
garine has milk as one of its important
constituents, this throttled margarine
makers and dealers completely.

Not being able to compete on a fair
basis, the farmers simply legislated what
they saw as a competitor out of business.

The case was immediately taken to
court, with the result that a permanent
injunction was granted forbidding the
state to enforce this unsound law.

Not only margarine makers and dealers,
but the consuming public as well, have
cause to rejoice in this action. Perhaps
it is an indication that sanity is beginning
to return, and a realization that there is
no place in this country for laws which
kill one industry that another may thrive.

Meat Consumption Drops

The per capita consumption of federally-
inspected meats in November, 1925, averaged
1 pound less than for the same month in
1924. The principal decline is in the con-
sumption of pork, although beef and veal
also were lower.

During the month 425,000,000 lbs. of beef
and veal were consumed, 543,000,000 lbs. of
pork and 35,000,000 lbs. of mutton and lamb.
The per capita consumption of beef and veal
was 3.7 lbs., of pork 4.8 and of mutton and
lamb 0.3 lb. The consumption of all meats
per person was 10.5 lbs. in October, 1925,
and declined to 8.8 lbs. in November.

This was at the approach of winter, when
the meat appetite should be stimulated, and
consumption should increase.

If there is any lesson in these figures, is
it not this: *When prices get too high, the
consumer quits!*

Look again, and note that the principal
decline is in the consumption of pork. *Then
look at the prices you persist in paying for
hogs, Mr. Packer, and go off in the corner
and kick yourself!*

PRACTICAL POINTS FOR THE TRADE

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Liver Sausage Products

Liver sausage is always a popular specialty—either winter or summer—and most packers find a ready outlet for this and similar liver products.

Beef rounds are sometimes used as containers for this sausage instead of hog bungs, and the rounds have proved very satisfactory.

Liver sausage stuffed either in hog bungs or beef rounds has found its widest outlet in the northern and eastern sections of the United States, where temperatures are more favorable to the satisfactory handling of the product.

In the South casings are not used to the extent they are in other sections of the country, due to the fact that in the warmer temperatures the bungs or rounds are likely to "slime," and the product does not carry so well.

The more popular article for the Southern trade, therefore, is known as Liver Cheese.

Following are recipes for Liver Sausage, Ring Liver Pudding, Braunschweiger (smoked liver sausage in hog bungs), and Liver Cheese.

Liver Sausage in Hog Bungs.

Meat formula is as follows:

Meats:

- 15 lbs. fresh pork cheek meat
- 50 lbs. hog livers
- 15 lbs. S. P. ham fat
- 20 lbs. pickled pork underlips or snouts

100 lbs.

Seasoning:

- 6 oz. white pepper
- 2 oz. ground mace
- 1 oz. ground marjoram
- ½ oz. ground cloves
- 4 lbs. onions, peeled
- 3 lbs. salt (if all meats fresh)

Cereal is optional.

Method of Handling.—Cook meats in nets separately at 212° for the following periods:

- Livers, 45 minutes.
- Beef cheeks, 1¾ hours (if substituted for pork cheeks).
- Pork cheeks, 1 hour.
- Underlips or snouts, 1½ hours.
- Ham fat, 20 minutes.

Cooking of meats should be left largely to judgment of the cook; however, they should be thoroughly cooked.

Grind all cooked meats through ½" plate of Enterprise hasher; also onions. Put in mixer, adding spice, flour, salt and jelly water. Water in which meats were cooked should be used. Mix about 6 minutes.

Put in box truck and chill in cooler about 1 hour at 36°.

Stuff tight in hog bungs which have been cut 13" long; none to be less than 10" in length. Tie with 3-ply silver sail twine, knotting string to hang on sticks.

Rinse in hot water, cook 35 minutes at

175°, then rinse in hot water. Chill in ice water. Then hang on truck and put in cooler to chill before packing at about 36°.

Ring Liver Pudding.

This product stuffed in beef rounds is known as "Ring Liver Pudding". The process is the same as described.

Another Liver Sausage Method.

An "old timer's" method of making liver sausage is as follows:

Cut the livers in two and soak for half an hour in cold water. Then boil them for at least an hour. Then run livers through grinder with onions.

Cook together all kinds of pork head meat until thoroughly done, then run through ½ in. plate of chopper. Mix with liver, onions and other seasoning, and add some of the cook water, including the grease, in which the head meat has been cooked.

After thoroughly mixing, stuff either in hog bungs or beef rounds. When the product is stuffed, boil for 10 minutes, just long enough to cook the casing.

It is claimed that this liver sausage will keep well, and that it will not turn red.

Braunschweiger or Smoked Liver Sausage in Hog Bungs.

One formula for this product is as follows:

Meats:

- 50 lbs. fresh pork livers, trimmed
- 30 lbs. fresh regular pork trimmings
- 20 lbs. fresh pork cheeks or head meat

100 lbs.

Seasoning:

- 3 lbs. salt
- 5 lbs. onions, peeled
- 6 oz. ground white pepper
- 2 oz. ground ginger
- 4 oz. granulated sugar
- 1 oz. ground nutmeg
- No cereal or water

Buying and Testing Sausage Casings

How many pounds of sausage meat do you lose a week through defective casings?

Do you know how to buy casings?

And when they arrive, do you know how to test them?

Full directions and practical hints on buying and testing sheep, hog and beef casings may be obtained by filling out and sending in the following coupon:

The National Provisioner,
Old Colony Bldg., Chicago, Ill.
Please send me reprint on "Buying and Testing Sausage Casings." I am a subscriber to THE NATIONAL PROVISIONER.

Name
Street
City

Enclosed find 2-cent stamp.

Another formula is as follows:

Meats:

- 32 lbs. fresh hog livers
- 68 lbs. lean pork trimmings
- 100 lbs.

Seasoning:

- 2 lbs. 12 oz. salt
- 8 oz. ground white pepper
- ½ oz. marjoram
- 3 oz. granulated sugar
- ½ oz. mace

Handling.—Soak the livers for a couple of hours in cold water. Some prefer to chop the livers in the raw state after soaking; in other cases the livers are scalded for 10 minutes at the boiling point before chopping. However, there is a good deal of advantage in soaking them and drawing out the excess blood.

Cook the meats in nets separately at 212 degs. for the following periods: fresh pork cheeks, 45 minutes; fresh regular pork trimmings, 30 minutes.

Chop pork livers, regular pork trimmings, pork cheeks or head meat all together in the silent cutter for about 15 minutes, or to a very fine consistency, adding 10 lbs. of hot meat liquid and spices during chopping process.

When thoroughly chopped, remove from silent cutting machine, put into meat truck and take to cooler to chill for about two hours before stuffing, so that the meat will cool off and show more firmness.

Stuffing.—Then stuff in export hog bungs, cuts 28 inches in length. Tie with 3-ply silver sail twine, knotting string to hang on sticks.

After product is stuffed, rinse off with hot water to remove all sediment on the outside of the container which accumulates during the stuffing process.

Cooking.—Then take to cooking room and cook one hour at a temperature of 175 degs. Remove from cook vat and rinse off with hot water.

Then chill in ice water for about two hours.

Smoking.—When chilled, hang on sticks and take to smokehouse and smoke at a temperature of 115 to 120 degs. for from 3 to 4 hours, using hardwood or hardwood sawdust.

Remove from smokehouse and take to storage cooler at a temperature of 36 to 40 degs., and allow to chill for at least 12 hours before shipping or sale.

Liver Cheese.

Following is a formula for liver cheese:

Meats:

- 50 lbs. fresh pork livers
- 25 lbs. fresh pork cheeks
- 25 lbs. fresh regular pork trimmings.

100 lbs.

Seasoning:

- 3 lbs. salt
- 2 oz. white pepper
- 4 lbs. onions
- 4 oz. ginger

Scald the pork livers for 10 minutes at 212 deg. Fahr. Cook pork cheeks 1 hour at 210 deg. Cook regular pork trimmings 30 minutes at 210 deg.

Grind all cooked meats through one-eighth inch plate of hashin machine. Then weigh off in proper proportions and put in silent cutter, and chop altogether, adding spices and onions for about 4 minutes.

Add hot meat liquid saved from the original cooking of meats, preferably hog rinds or pigs feet, and use about 20 lbs. to each 100 lbs. of meat. If cereal is permissible, add 5 lbs. to each 100 lbs. of meat.

After product is chopped, take to a cooler in a truck and allow to partially cool.

Liver cheese is put in tins, lined with strips of fresh back fat, also one layer in the center. Therefore it is just a matter of cutting the back fat in suitable lengths for the tin.

Place a layer of back fat on the bottom and sides of the tin; then partly fill tin with chopped meats; then put a layer of back fat in the center of tin on top of the meat; then fill the tin with chopped meat and put another layer of fat on top.

Have boards made to cover the meat, and fit just inside the top of the tins. Then wrap with twine to hold the board on securely, and place in the cook tank again for one hour or more, depending upon the size of the tin. Have just enough water in the tank so it will not cover the top or 1 inch below top of tins. In this way the product gets the heat from the sides and end of tins. The temperature of water should be 190 deg.

After the product is cooked, put in the cooler to thoroughly chill before shipping.

Cement or Wood Curing Vats

Is a cement vat as satisfactory as a wooden vat for curing meats? This is the inquiry of a Wester curer. He says:

Editor The National Provisioner:

Will you please inform us if it is possible to use pickling vats made of cement instead of wood?

If so, what size would be advisable?

Concrete pickling vats with cement finish are used in quite a few curing plants throughout the country, but the wooden curing vat is used much more extensively. The material most commonly used in the wooden vat is oak.

If looked at from a curing standpoint only, there is no objection to the cement curing vat.

The practicability of the cement vat is sometimes questioned for use in small packinghouses, for the reason that when installed they are stationary and not transferable.

There may be certain periods of the year, particularly during the heavy cutting season, when the packer may wish to devote more space in the S. P. cellar for the curing of dry salt meats. In such cases he will find it inconvenient and expensive in overhauling dry salt meats if it is necessary to cure them in cement vats.

On the other hand, standard curing vats may be transferred from one location to

another and double-decked if necessary, thereby utilizing entire curing space under crowded conditions.

The installation cost of cement vats is considerably greater than the standard wooden vats, but they are durable and sanitary. The cement vat is considered by some exceptionally good for curing bellies, while there are many points in favor of the standard oak vat on other commodities.

The size of cement vat is entirely dependent upon the needs of the plant in which it is installed. It is necessary for each packer to decide on the size of the vats he needs, in the light of his present and proposed kill.

Cleaning Hog Casings

A small killer of hogs wants to know the best way to clean hog casings by hand. He has no machine. He writes as follows regarding his practice, with which he is securing poor results:

Editor The National Provisioner:

Please send me full directions for cleaning hog casings for frankfurters. I want to know how to clean them by hand, as I have no machine for sliming or cleaning.

How can this be done by hand without breaking the casings?

Our practice is to pull them off into cold water, then strip them into another tub of cold water and free them from their contents. The next morning we strip them over in to another tub of cold water. We soak them for five or six days, and still they will break when they are cleaned.

The inquirer is having trouble with his hog casings being too tender and breaking.

Curing S. P. Meats

More money is lost in poor curing than in almost any other line of meat manufacturing.

Too many curers operate on the "by guess and by gosh" plan—and then wonder what's the matter with their meats!

In the old days the best curing formulas were kept under lock and key, and there was supposed to be some mysterious power in them.

Today the best curers all know the best methods, and there are no secret formulas. The secret is in the intelligent use of standard formulas.

Standard formulas and full directions for curing sweet pickle meats have been published by THE NATIONAL PROVISIONER. Subscribers can obtain copies by sending in the following coupon, accompanied by 2-cent stamp:

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me copy of formula and directions for "Curing S. P. Meats."

Name
Street
City

Brands & Trade Marks

In this column from week to week will be published trade-mark applications of interest to readers of THE NATIONAL PROVISIONER which are pending in the United States Patent Office.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly by parties interested in preventing such registration.

Those under the head of "Trade Marks Granted" have been registered, and are now the property of the applicants.

TRADE MARK APPLICATIONS.

Aspegren & Co., Inc., New York, N. Y.
For lard substitutes and shortening.
Trade Mark: CRACKERJACK. Appli-

Crackerjack

cation serial No. 207,111. Claims use since Feb. 1, 1922.

NOT SUBJECT TO OPPOSITION.

The Luer Packing Company, Los Angeles, Calif. For fresh beef, veal and lamb, smoked and salted meats, sausage and other cooked meats. Trade Mark: HYGRADE. Application serial No. 208,644. Claims use since April 1, 1919.

TRADE MARKS GRANTED.

William A. Donnelly, Philadelphia, Pa. For hams, bacon, dried beef, lard, fresh meats, etc. Trade Mark consists of the word "Meats" superimposed on the initials W. A. D. Application serial No. 218,107.

The difficulty evidently lies in the fact that the casings are being soaked too long. After stripping the guts of their manure they should be tied in the middle, seven or eight sets together, hung on a stick and stripped over into a tierce.

Instead of letting them hang on the stick, tie them to a piece of wood, so that the center portions of the guts will be thrown to the bottom of the tub or tierce with the rest of the guts. The tierce is filled half full of water and left to stand overnight.

Next morning the guts are stripped into another tierce, this tierce being half filled with warm water in winter and cold water in summer.

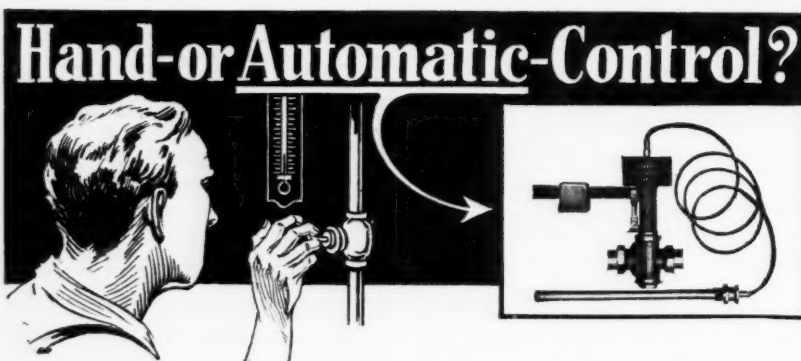
On the third morning the guts will have risen to the top of the tub, and should look blown up. They are then stripped into a tub of warm water to loosen the slime.

If sliming is done by hand it must be in charge of a competent man. The casings will have to be scraped on a board slanting 45 degs., using a butcher knife with an absolutely straight back.

The time of soaking the casings and the temperature of the water are highly important items in securing a satisfactory finished product.

[Complete instructions for cleaning and handling hog casings can be secured by sending a 2c stamp to THE NATIONAL PROVISIONER, Old Colony Bldg., Chicago, Ill., with request for this reprint.]

How should the hog "sticker" work to avoid damage to shoulder meats? Ask The Blue Book, the "Packers' Encyclopedia."

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A regulator similar to the one shown above, used on any process requiring accurate, uniform temperature will eliminate troubles, uncertainties, and losses caused by frequent mistakes of workmen controlling temperatures.

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BRITISH PROVISION MARKET.

An improvement is noticed in the provision market at Liverpool, according to Trade Commissioner E. C. Squire, in a cable report. The market is firmer on account of a decrease in arrivals. A firmness is noted, too, in the market for bacon with Dutch arrivals showing an increase.

Stocks of pork products, including lard, are medium with two exceptions, clear bellies and refined lard in boxes, which

are in abundance. There is small demand for heavy American cut hams, Cumberlands, picnics, and none for light American and long cut hams, clear bellies, American Wiltshire, square cut shoulders and refined lard in boxes.

Prices on Feb. 5 were as follows:

Hams, A. C. light, 111@118s per cwt.; hams, A. C. heavy, 111@117s per cwt.; hams, long cut, 111@115s per cwt.; Cumberlands, light, 104@107s per cwt.; Cumberlands, heavy, 102@106s per cwt.; clear

bellies, 101@105s per cwt.; picnics, 82@85s per cwt.; American Wiltshires, 100@103s per cwt.; Shoulders, square cut, 80@83s per cwt.; lard, refined boxes, 76½@78s per cwt.

Arrivals from North America of pork products for the week ending February 5 were as follows:

Hams, A. C., 20,000 cwt.; American bacon, 37,000 cwt.; refined lard, 17,000 cwt.

GERMAN PROVISION MARKET.

The provision market at Hamburg, Germany, is poor, following the same general trend of the past two weeks, says American Trade Commissioner E. C. Squire, in a cable to the U. S. Department of Commerce.

There is a medium demand for refined lard at a price ranging from \$36.75@37.50 per 100 kilo, and for prime steam lard (tierces) at \$36@36.50, with stocks of both medium.

Arrivals at Hamburg for the week ending February 3 are as follows: Lard, 2,900 metric tons, pigs at 20 German marks, 69,000, with the top price 80 pfennigs (19.06 cents) as compared with the same number last year at only 70 pfennigs (\$16.67 cents).

DUTCH PROVISION MARKET.

The market tendency in Rotterdam is weak with the demand poor to fair for practically all animal oils, says Trade Commissioner E. C. Squire in a cable to the U. S. Department of Commerce. Stocks of extra neutral lard, extra oleo oil, heavy picnics, prime premier jus, refined lard are medium; extra premier jus, heavy and extra oleo stock and cotton oil light. The price range on the market on Feb. 4, was:

Extra neutral lard, 100@101 florins per 100 kilos; extra oleo oil, 74 florins per 100 kilos; prime oleo oil, 66 florins per 100 kilos; extra premier jus, 52@51 florins per 100 kilos; tallow, 51@51½ florins per 100 kilos; extra oleo stock, 73 florins per 100 kilos.

BRITISH PROVISION STOCKS.

(Special Report to The National Provisioner.)

The Stocks of provisions on hand at Liverpool, England, as estimated by the Liverpool Trade Association, on February 1, 1926, with comparisons for last month and last year are as follows:

	Jan. 31, 1926.	Dec. 31, 1925.	Jan. 31, 1925.
Bacon, boxes	7,000	5,200	14,001
Hams, boxes	3,614	1,097	4,297
Shoulders, boxes	535	437	1,200
Lard (p.s.w.), tierces	338	476	638
Lard (refined), tons	1,077	1,748	1,858

Imports into Liverpool for the month of January:

Bacon, including shoulders, boxes	25,422
Hams, boxes	14,333
Lard, cwt.	56,917

The approximate weekly consumption ex Liverpool stocks is given below:

	Bacon, boxes.	Hams, boxes.	Lard, tons.
January, 1926	5,313	2,668	709
December, 1925	4,422	3,152	1,103
January, 1925	5,852	3,227	844

DANISH BACON EXPORTS.

Exports of bacon from Denmark for the week ending February 6, 1926, amounted to 3,215 metric tons, according to cable reports to the U. S. Department of Commerce. Of this amount, 3,143 metric tons went to England.

NEW YORK LIVESTOCK.

Receipts of livestock at New York for week ending Feb. 6, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	3,635	10,339	10,308	20,214
New York	903	2,747	17,436	3,107
Central Union	3,328	1,330	19,640
Total	8,066	14,422	27,744	43,021
Previous week	8,821	11,239	26,762	38,987
Two weeks ago	8,648	13,414	29,661	34,404

PROVISIONS AND LARD

WEEKLY REVIEW

All articles under this head are quoted by the barrel, except lard, which is quoted by the hundredweight in tierces, pork and beef by the barrel or tierce and hogs by the hundredweight.

Market Heavy—Some Liquidation in Lard and Ribs—Hogs Lower—Movement Continues Moderate.

The lard market has declined over $\frac{1}{2}$ c a pound in a comparatively short time and there has been a general decline in meats. Hogs have been lower, reflecting the heaviness in products and there is a rather quiet trade reported in the product market, and export interest is slow.

The condition which has surrounded the market has been rather unsatisfactory, both from the standpoint of the shipper and consumer. The decline in the market has been partly influenced by the general dullness and indifference of the livestock market, and a feeling that with the decline in feedstuffs there must be a decline in hogs, notwithstanding the report regarding the supplies available.

Hog Weights Running Heavier.

It is a rather interesting fact that the weights have been better than last year, reflecting the low prices relatively of feedstuffs, and the relative high price of hogs. The comparative weight figures for January at the principal this year and last year are as follows:

	1925.	1926.
Chicago.....	226	241
Kansas City.....	209	230
Omaha.....	213	244
St. Louis.....	206	226
St. Paul.....	201	219
St. Joseph.....	219	235

The increase in weights varies from about 7 per cent to 15 per cent over last year, and this of course makes a very material difference in the product. But the results have been a decrease in the total product due to the fact that the number of hogs shows such a larger falling off that it more than offsets the increase in weight.

Storage Stocks Show Slight Gain.

The developments of the January packing and slaughter show that there was some gain in the stocks of meats at the leading points. The gain was comparatively small and the total is about 87,000,000 lbs. less than last year.

The gain in lard was also fairly liberal for the month, but the total is also much less than last year. The decreased figures of production and the continued domestic demand have so far given holders the advantage, but when it was found that the outside interest in the market was not keeping up, and that there promised to be a better run of hogs, the prices began to show declines.

The fact that the yields are much better than last year on account of the better weight is one of the features which is helping to equalize the supply situation very materially.

Receipts of hogs last week at the seven leading markets were a little less than the preceding week, and about 250,000 short of last year, or practically a total only about two thirds as large as last year. There was a small increase in cattle receipts and some decrease in sheep.

Although the movement of hogs fell off, the market also was under some pressure, reflecting the quieter trade in product and showed a general decline.

Hog-Corn Situation Favorable.

The hog-corn situation continues very favorable for the hog-feeder. Corn has declined about 9c a bushel from the recent

high level, with ordinary grades of corn selling from 70@75c and with hogs over \$12 per hundred the spread is so large, that there is extraordinary product in feeding operations. Other feedstuffs have been weak; oats and barley are lower, and there has been a general decline in mill feed.

Export movement of product was rather disappointing the past week, showing a total of lard only about half as large as last year, and a similar decrease in meats. Buying is very quiet and there seems to be no tendency to buy ahead.

A survey of the agricultural conditions abroad recently made indicates that credit conditions in the consuming and distribut-

ing markets have had a very important influence very generally on both grain and meats. Farmers have been compelled to sell livestock and grains in order to get money to meet their living expenses, and pay taxes and other charges.

Owing to the difficulties of getting credit, foreign prices, particularly on grain, have been distinctly under the importing product and this has compelled, naturally, a larger use of the domestic product. Whether this condition will mean a larger consumption of foreign grains and foreign fats and meats later is one of the serious questions which is before the trade in the next six or eight months.

PORK—The market was dull but steady with mess New York quoted at \$36.50; family, \$40.00@42.00; fat backs \$35.50@38.50.

At Chicago mess quotable at \$34.

LARD—Demand was rather limited and the market somewhat easier. New York prime western quoted \$15.00@15.10; middle western, \$14.85@14.95; city, 14 $\frac{1}{4}$; refined Continent, 15 $\frac{1}{2}$ @15 $\frac{3}{4}$; South America, 16 $\frac{3}{4}$ @17; Brazil kegs, 17 $\frac{3}{4}$ @18; compound, 13 $\frac{1}{4}$ @13 $\frac{1}{2}$.

At Chicago regular lard in round lots quoted at 20 under March; loose lard, 87 $\frac{1}{2}$ under March and leaf lard 1.15 under March.

BEEF—The market experienced a fair demand and was firmly held with mess New York \$24@26; packer, \$24@26; family, \$26@28; extra India mess, \$45@47; No. 1 canned corned beef, \$3; No. 2, \$5.25; 6 lbs., \$18.50; pickled tongues, \$55@60.

SEE PAGE 39 FOR LATER MARKETS.

FEB. 1 STORAGE STOCKS.

Stocks of provisions in the United States on February 1, 1926, are reported by the U. S. Bureau of Agricultural Economics as follows, with comparisons:

	Feb. 1, '26 lbs.	Jan. 1, '26 lbs.	5-Year Av. Feb. 1-lbs.
Beef, frozen.....	55,612,000	59,850,000	92,530,000
Cured.....	11,172,000	10,922,000	10,676,000
In cure.....	15,473,000	15,124,000	12,526,000
Pork, frozen.....	97,095,000	57,950,000	141,320,000
D. S. cured.....	60,675,000	48,302,000	68,983,000
D. S. in cure.....	77,345,000	71,315,000	89,247,000
S. P. cured.....	107,332,000	101,826,000	135,187,000
S. P. in cure.....	212,054,000	192,816,000	249,920,000
Lamb and mutton, frozen.....	2,397,000	1,820,000	18,524,000
Misc. meats.....	57,227,000	56,096,000	77,949,000
Lard.....	64,274,000	42,478,000	73,570,000

JANUARY MEAT SUPPLIES.

Livestock receipts at seven leading centers in the United States for January, 1926, with comparisons, are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago.....	254,838	65,667	800,058	354,503
St. Louis.....	75,833	29,084	310,494	32,781
Kansas City.....	148,858	27,021	171,976	104,706
Omaha.....	121,757	7,979	322,776	172,324
St. Paul.....	76,396	4,612	354,301	50,145
St. Joseph.....	46,980	0,499	145,299	114,776
Wichita.....	26,888	5,745	54,416	3,349
Total, Jan., 1926.....	751,232	149,607	2,169,892	832,654
Total, Jan., 1925.....	780,002	158,820	3,251,606	741,537

Slaughters at seven markets for January, 1926, with comparisons, are reported as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Chicago.....	178,232	59,700	569,968	234,823
St. Louis.....	39,618	1,962	120,836	18,480
Kansas City.....	83,913	21,797	124,510	85,883
Omaha.....	82,541	4,658	206,884	124,201
St. Paul.....	45,254	1,964	211,953	41,676
St. Joseph.....	32,436	8,571	126,179	98,357
Wichita.....	7,332	3,712	52,107	2,947
Total, Jan., 1926.....	460,326	102,384	1,403,757	606,286
Total, Jan., 1925.....	478,442	101,004	2,105,932	569,001

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ending Feb. 6, 1926, are reported by the U. S. Department of Commerce as follows with comparisons:

	Week ending— Feb. 6, 1926. M lbs.	Feb. 7, 1925. M lbs.	Jan. 30, 1926. M lbs.	July 1, 1925* to Feb. 6, 1926. M lbs.
Total.....	1,488	2,340	3,838	121,931
To Belgium.....	42	2,601
Germany.....	458
Netherlands.....	103,277
United Kingdom.....	991	1,588	3,274	903
Other Europe.....	7,452
Canada.....	175	210	243	36
Cuba.....	292	486	285	3,837
Other countries.....	30	64	36

Bacon, Including Cumberlands.			
Total	4,930	10,501	9,348 135,032
To Belgium	13	465	180 4,179
Germany	82	200	932 9,136
Netherlands	172	40 5,019
United Kingdom	4,325	9,011	6,882 84,721
Other Europe	215	135	1,064 13,972
Canada	103	33	110 5,277
Cuba	15	1	96 11,187
Other countries,	5	16	5 1,541

	Lard.			
Total	13,964	22,545	18,639	411,174
To Belgium	297	588	468	11,882
Germany	1,339	7,113	7,402	123,194
Netherlands	2,954	608	27,520
United Kingdom	4,447	5,328	7,410	124,345
Other Europe ..	1,490	6,482	792	25,180
Canada	57	7,043
Cuba	2,507	1,478	1,870	44,393
Other countries ..	963	888	697	47,608

Pickled Pork.				
Total	282	379	415	16,276
To Belgium				187
Germany				347
Netherlands	5			42
United Kingdom ..	34	83	106	1,651
Other Europe ..	1	65	80	1,549
Canada	221	150	144	4,877
Cuba		15		2,403
Other countries.	21	96	85	5,218

TOTAL EXPORTS BY PORTS.

	Hams and shoulders. M lbs.	Bacon. M lbs.	Lard. M lbs.	Pickled pork. M lbs.
Total.....	1,488	4,930	13,964	282
Boston.....	113	168	639
Detroit.....	434	349	342	60
Port Huron.....	53	113	290	161
Key West.....	281	1,288
New Orleans.....	41	20	2,182	21
New York.....	110	4,230	8,864	40
Philadelphia.....	165
Portland, Maine.....	454	110	185

DESTINATION OF BRITISH EXPORTS.

	Exported to— M lbs.	Hams and shoulders. M lbs.	Bacon. M lbs.
United Kingdom (Total).....	991	4,325	792
Liverpool.....	406	2,416
London.....	85
Manchester.....	31	29
Glasgow.....	214	627
Other United Kingdom.....	255	551

	Exported to— M lbs.	Lard. M lbs.
Germany (Total).....	1,339
Hamburg.....	1,064
Other Germany.....	275

*Revised to December 31, 1925.

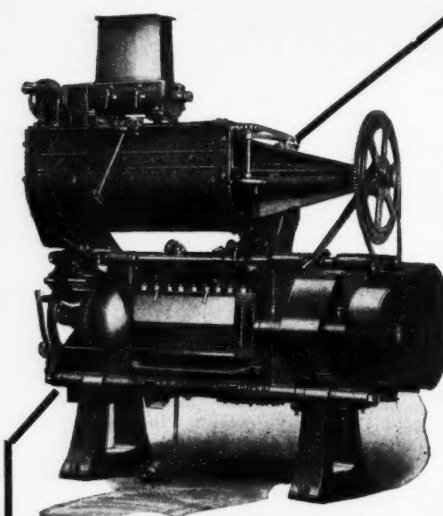
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TALLOW, STEARINE, GREASE AND SOAP

WEEKLY REVIEW

TALLOW—A rather inactive and weaker market continued in tallow again this week. No particular demand was in evidence, and sellers were forced to make slight concessions as consumers continue their holding-off attitude and were showing more independence on account of the pressure of South American stuff. As a result, the domestic tallow market was barely steady and sentiment was more or less bearish.

However, there was no particular new feature to the situation, but it was stated that South American stuff continue to be offered in a fairly liberal way for shipment. At New York special quoted at 9½¢; extra, 9¼¢, and edible at 10¢.

At Chicago the tallow market, while steady, was somewhat spotted with demand moderate. Edible quoted at 10½¢; fancy, 10¼¢; prime packer, 9¾¢; No. 1, 9¼¢; No. 2, 8¾¢.

At the London auction on Wednesday, February 10th, some 1,261 casks were offered and 330 sold at prices unchanged to 1s lower than the previous week with mutton quoted at 44s@45s; beef, 40s@42s 6d, and good mixed at 40s.

At Liverpool Australian tallow was unchanged for the week with good mixed quoted at 41s 9d and fine at 43s 3d.

STEARINE—The market continued rather quiet in the east and the undertone heavy, with the demand rather slow and prices unsteady. Eastern compound trade was slightly better but southern compound demand dull.

At New York oleo quoted at 11¼¢@11½¢.

At Chicago the market was dull and barely steady with oleo quoted at 11¼¢@12¢.

OLEO OIL—With a quiet domestic trade, a limited foreign interest this market was about steady. Inactivity overshadowed all other features. At New York extra quoted at 12½¢; medium, 11¾¢; and lower grades 11¢ nominal.

At Chicago extra oleo oil quoted at 12¼¢.

SEE PAGE 30 FOR LATER MARKETS.

LARD OIL—A steady market with a fairly good demand for the lower grades is reported in this quarter. Demand for edible oils was quieter. At New York edible quoted at 8½¢; extra winter, 15¢; extra, 14¼¢; extra No. 1, 14¢; No. 1, 13¾¢; No. 2, 13¼¢.

NEATSFOOT OIL—A moderate demand and limited offerings made for a firmer tone in this oil, with pure New York quoted at 17¼¢; extra at 14¢; No. 1 at 13¾¢ and cold test at 22¼¢.

GREASES—A rather inactive interest was generally displayed in the grease market the past week and the undertone was easier owing to limited demand and a heavier feeling in tallow. Demand was slow and sentiment inclined towards still lower levels.

There was no particular news available and offerings were not pressed for sale, but consumers were showing little or no interest, and were awaiting developments. Demand for choice white showed no improvement and it was said that the general grease situation presented a heavy appearance.

At New York yellow quoted 8½¢@8¾¢; choice house, 8¾¢@8¼¢; A. white, 9¼¢; B. white, 9¢ and choice white nominally 11¢.

At Chicago the grease market continued steady but rather spotty with choice white grease 9¾¢@9½¢; A. white, 9¼¢; B. white, 9¼¢; yellow, 8½¢@8¾¢; and brown, 8¼¢.

Packinghouse By-Products

Chicago, Feb. 11, 1926.

Blood.

All prices tended downward, with buyers showing exceptionally small interest for this time of the year. However, offerings were not numerous, with the exception of South American high-grade ground at \$4.00 c.i.f.

	Unit ammonia.
Ground	\$4.00@4.25
Crushed and unground	3.80@3.90

Digester Hog Tankage Materials.

With buyers bidding anywhere from \$4.00@4.50 for medium to best grades of unground, and sellers holding firm at \$4.50@4.75, there was little wonder that business was practically at a standstill this week.

	Unit ammonia.
Ground, 10 to 12% ammonia	\$4.40@4.80
Unground, 9 to 13% ammonia	4.10@4.50
Unground, 6 to 8% ammonia	3.65@4.00
Liquid stick, 8 to 11% ammonia	3.00@3.25

Fertilizer Tankage Materials.

Offerings were scant and demand even less, most buyers centering their attention on low-costing off-color cotton seed meal and South American 7 per cent to 11 per cent ground tankage. However, bone tankage was in excellent demand. Hoof meal sold at \$3.50 basis Chicago. Hoofs brought \$40 delivered Chicago.

	Unit ammonia.
High grade, ground 10-12% ammonia	\$ 3.10@ 3.25
Lower grade, ground, 6-9% ammonia	2.85@ 3.00
Medium to high grade, unground	2.75@ 3.00
Lower grade and renderers', unground	2.50@ 2.65
Bone Tankage, unground	3.25@ 3.75
Hoof meal	3.25@ 3.50
Grinding hoofs, pig toes, dry, per ton	30.00@40.00

Bone Meals.

Quiet ruled this branch of the trade, sellers and buyers being too far apart in their price views to admit of little, if any, trading.

	Per Ton.
Raw bone meal	\$30.00@42.00
Steam, ground	26.00@32.00
Steam, unground	22.00@24.00

Cracklings.

Soft pressed offerings continued in good demand at last week's prices, while hard pressed sold lower at 90¢@1.00 per unit protein delivered Chicago.

	Per Ton.
Pork, according to grease and quality	\$70.00@80.00
Beef, according to grease and quality	45.00@55.00

Bones, Horns and Hoofs.

Prices continued firm and demand good, especially for mixed carload lots.

	Per Ton.
Horns, unassorted	\$50.00@175.00
Hoofs, unassorted	37.00@ 38.00
Round shin bones, unassorted	46.00@ 47.50
Flat shin bones, unassorted	43.00@ 45.00
Thigh, blade and buttock bones, unassorted	40.00@ 45.00

(NOTE—Foregoing prices are for mixed carloads of materials indicated above.)

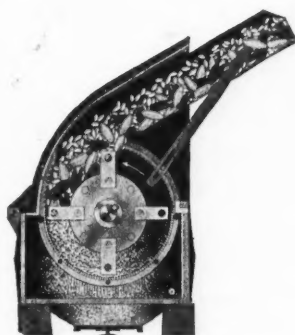
Glue and Gelatine Stocks.

Most buyers have supplied their requirements between now and April 1, and as a result any change in prices tended downward.

	Per Ton.
Kip and calf stock	\$34.00@32.00
Rejected manufacturing bones	40.00@42.00
Horn piths	31.00@33.00
Cattle jaws, skulls and knuckles	34.00@35.00
Junk bones	25.00@26.00
Sinews, pizzles and hide trimmings	22.00@24.00

Animal Hair.

Demand was centered in crude stock, with prices firm at the recent high level. Processed grey and black dyed were held 1¢@2¢ per pound above buyers' ideas.



Gruendler Swing Hammer Crusher

Gruendler Tankage Grinders

Like all other Gruendler crushers and grinders that have been offered to the packing trade, the Gruendler tankage grinders have proved their worth. We manufacture 30 sizes from \$150.00 and upward depending on your capacity. You will find the Gruendler a sturdily built mill that stands the most severe strain. Many grinding problems have been worked out by Gruendler engineers on by-products around a packing plant.

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Both Soft and Hard Pressed

These facts about the "Newman" are of special interest to the Master Mechanic or Superintendent



In the "Newman," the hammers are placed, equally spaced, on an extra heavy round steel shaft and held in place by large steel spacers. The hammers themselves are but one piece and are not keyed to the shaft, but held in place by compression, with heavy right and left nuts on the ends. These nuts turning against the shaft will not work loose, yet allow sufficient "give" that should small pieces of iron, bolts, rocks, etc., get in, there will not be the slightest damage.

Not a single bolt, key, rivet or pin to work loose in the entire Newman cylinder assembly—absolutely trouble-proof!

The master mechanic of one of the large packing companies tells us they are saving 40% of the power cost in one of their fertilizer plants, since they have installed the Newman Grinder. Does not this interest you? We can make the same saving in your plant.

and the price is only

\$300.00 to \$495.00

f.o.b. factory



Write us today

Newman
GRINDER-PULVERIZER
WICHITA, KS.

214 South Wichita Street

The Blanton Company
St. Louis, U. S. A.
Refiners of

*Give Us Inquiries on Tank Cars
Pleased to Submit Samples*

White Butter Oil

Yopp's Code, Eighth Edition

Selling Agencies at
New York Philadelphia Pittsburgh
Memphis

Packing House Chemists

CHEMICAL & ENGINEERING CO - Manhattan Building - CHICAGO, ILL.

Most sales of cattle switches were at $4\frac{1}{4}$ @ $4\frac{3}{4}$ c.

Cold dried, lb.	34 @ 5
Processed, lb.	7 1/2 @ 11
Dyed	9 @ 13
Cattle switches (115 to 100), each.	4 @ 5 1/4
Horse tails, each.	40 @ 45
Horse mane hair, green, lb.	13 @ 14
Unwashed dry horse mane hair, lb.	18 @ 19
Pulled horse tail hair, lb.	42 @ 47

Pig Skin Strips.

All price changes tended downward, due to buyers being on a strike, so to speak. However, offerings were scant.

Prime No. 1, tanner grade, per lb.	6 @ 8
Edible grades, unassorted	4 1/2 @ 5 1/4

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Feb. 10, 1926.—Ground tankage still continues firm with sales being made at 4.30 @ 4.35 & $10c$ basis f.o.b. New York. Several of the producers are sold up into February and some of them into March.

Unground tankage is in steady demand but buyer's views are somewhat lower than seller's ideas. South American tankage for February shipment sold at 4.10 & $10c$ and blood at 3.85 c.i.f. Atlantic ports.

Quite large quantities of foreign 3 per cent & 50 per cent steamed bonemeal have been sold for February shipment at 30.00 to 31.00 c.i.f. Atlantic ports.

Sulphate of ammonia is in steady demand but nitrate of soda is not moving very freely especially in the North.

NEW "BOSS" MAN IN EAST.

The Cincinnati Butchers' Supply Company has just announced that it will

be represented in the East by Mr. F. J. Potts, well-known in New England, New York, New Jersey and Pennsylvania. Mr. Potts for several years was with an Eastern firm in the capacity of special representative.

He has been busy during the past few weeks making careful investigation as to how "Boss" machines and equipment are manufactured and generally familiarizing himself with their merits, and also with the large line produced in the big factory building in Cincinnati.

With Mr. Potts looking after the most populous section of the United States, it will not be necessary for Mr. John J. Dupps, Sr., vice-president of the firm, to go East as often as heretofore, which leaves him more time to spend on his executive duties at the plant.



F. J. POTTS

LARD AND GREASE EXPORTS.

Exports of lard from New York February 1 to February 10, were 11,267,462 lbs.; tallow, none; greases, 1,126,800 lbs.; stearine, none.

VEGETABLE OILS

WEEKLY REVIEW

THE NATIONAL PROVISIONER is Official Organ of the Interstate Cottonseed Crushers' Association, the Texas Cottonseed Crushers' Association, South Carolina Cottonseed Crushers' Association, the Georgia Cottonseed Crushers' Association and the Mississippi Cottonseed Crushers' Association.

**Market Irregular—Undertone Firm—
Trade Moderate—Sentiment Mixed—
Crude Strongly Held—Cash Trade Im-
proving—Lard Barely Steady.**

A rather moderate trade and an irregular market featured cottonseed oil futures the past week on the New York Produce Exchange. The undertone, everything considered, was rather firm, and in fact the market showed independent steadiness, considering the weakness in grains and the easier trend in lard at times.

There was no particular pressure on the oil market, but the weakness in the western commodities brought about scattered realizing and some bear pressure. Commission houses absorbed the offerings on the declines, and readily took the limited surplus contracts out of the ring, bringing about rallies.

Sentiment Continued Divided.

On the whole prices backed and filled with the trend slightly better than recently, although sentiment continued quite divided. There was no particular importance to the individual trading, although at times there was fair buying of July by refining interests that apparently represented the lifting of hedges against cash trade, which was said to have improved slightly the past few days.

The outstanding feature in this market is the position of crude oil. In the southeast a 10c market was maintained with sales in the Valley at 9½¢ and 10c. In Texas the market was 9½¢@9¾¢, with no particular pressure of oil in the southeast or Valley, although fair quantities were available in Texas and Oklahoma around the 9¾¢ level.

The sold position of the mills again appeared to assert itself in the lack of selling pressure on the declines. In most refining quarters as well as crude brokerage houses, it was learned that mill offerings in the southeast and Valley were much more moderate around the 10c figure, although it is felt possibly that

quite a little Texas and Oklahoma crude will be available between 9¾¢ and 10c.

However, the crude market continued to show relative strength compared with futures. The situation in crude to some extent can be sized up by the statement of one of the outstanding interests who estimated that 80 to 85 per cent of the season's crude crush had been shipped or sold for shipment, and who expected little or no pressure of crude the balance of the season.

There has been some improvement in the cash demand for oil and some broadening in trade in compound. More interest is in evidence in winter oil, and it is said that with the salad dressing season rapidly approaching, there will be more interest from dressing manufacturers. As the mayonnaise trade is steadily increasing, the demand for winter oil during the coming months is expected to be somewhat larger than it was

last season when a very satisfactory trade was experienced.

Trade Interested in Cotton Acreage.

With the crude developments becoming less and less important, the market will gradually settle down to a supply and demand position, until something definite is learned of the new cotton crop acreage. As far as supplies are concerned, the best interests in the trade figure them no larger than at this time last year, while thus far this season the demand has persistently run better than it did during the same time a year ago.

One refiner expressed decided confidence that the season's crush of oil was going to be no larger than last year, and said that refining losses in the Valley are running from 20 to as much as 50 per cent. In other sections the refining losses appeared to be about normal.

He also predicted that the carryover of cottonoil at the end of this season would be smaller than a year ago. But this, said another important interest in the trade, depended upon whether the consumption the balance of the season runs from 275,000 to 300,000 bbls. a month. If the consumption monthly is going to drop to an average of about 225,000 bbls. there would be sufficient oil to go around and leave a fairly normal carryover.

Estimates on January consumption of oil range from 295,000 to 326,000 bbls. against about 262,000 bbls. in January last year. And in the most important quarters it is said that the January distribution at least should run as good as that of December, when it totaled about 309,000 bbls.

Little Attention Paid to Lard.

The lard market has been feeling the weight of a larger run of hogs and heavier hogs, as well as the persistent heaviness in corn with reports indicating a moderate cash trade. But as far as oil is concerned, the lard market with its premium over oil is attracting little attention at the moment.

The local crowd in oil is influenced by the outside market developments, but the tendency of the outside markets has had only momentary effect on oil the past week. There are some important oil professionals who are bearish for the future, based on the lard developments and the heaviness in other greases and oils. Commission houses and some of the cash oil people are friendly to the market on breaks, looking at the situation from the

SOUTHERN MARKETS.

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 11, 1926.

Refined oil steady but quiet buying continues of New Orleans future market contracts, especially May, July and August, by refiners, speculators and compound manufacturers, as it is said to be much under the cost of production, based on 10c Valley crude. Trade here is looking for a sharp advance in the spring due to a scarcity in bleachable grades of refined oil.

Numerous sales this week of crude oil at 10c Valley, with 9¾¢ bid. Offerings light because mills are well sold up, therefore no prospects for heavy offerings the balance of the season. Should lard advance crude oil will respond quickly as unsold stocks of crude are estimated here to be much smaller than generally counted on by the trade.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 11, 1926.—The crude market is 9¾¢ Valley for nearby shipments, and 10c for forward positions. There is only a limited business going on. Meal trading around \$3.00 per unit f.o.b. Memphis for fertilizer quality, while better grades are selling as high as \$4.00. Loose hulls, \$5.00, Memphis.

ASPEGREN & CO., Inc.

Produce Exchange Bldg.

Distributors

NEW YORK CITY



Selling Agents for



Agents in Principal Eastern Cities

The Portsmouth Cotton Oil Refining Corp., Portsmouth, Va.

The Gulf & Valley Cotton Oil Co., Ltd., New Orleans La.

Modern Facilities for Cottonseed Oil Trading

Having established, at the earnest request of leading cottonseed oil interests, contract trading in refined cottonseed oil in bulk, the New Orleans Cotton Exchange has gone a step farther by establishing a new class in its membership termed "Associates," to enable those concerned in the industry to avail to the full of the facilities provided.

Associates are not required to be shareholders, nor to pay an initiation fee, but only to pay dues at the rate of \$200 per annum. If they join after March they pay at the rate of \$20 per month to the end of the fiscal year, Oct. 31.

Brokerage commissions are fixed under the rules at \$30 per round contract for non-members; \$12 per round contract for associates; \$10 per round contract for full members. Associates therefore net \$3 per contract in handling transactions for non-members.

The contract, which is for 30,000 pounds of bleached P. S. Y. cottonseed oil, is safeguarded in every possible way, even to the extent of an indemnity bond behind the storage yards.

Write Trade Extension
Committee for Rules
and Information.

New
Orleans
Cotton
Exchange

strength in crude and being inclined to anticipate a satisfactory domestic trade in both oil, and compound and who point to the comparatively moderate lard stocks compared with a year ago.

Reports from the south on compound demand are not so encouraging, and there are some reports current that southern consumers are well stocked up and that resellers are offering somewhat under the manufacturers prices.

It is estimated that the open interest in March is from 25,000 to 50,000 bbls., and the prospects are quite favorable for liberal tenders. A leading refiner stated that he would most likely deliver oil on March contracts—not that he wanted to, but being unable to get his hedges back he might be forced to deliver the oil even though he was not anxious to deliver it and possibly lose it.

Should liberal tenders be made, it is most likely that March liquidation would follow and March widen its discount under the May.

THE EDWARD FLASH CO.

29 BROADWAY
NEW YORK CITY

BROKERS EXCLUSIVELY
VEGETABLES OILS

In Barrels or Tanks

Hardened Edible Coconut Oil
COTTON OIL FUTURES

On the New York Produce Exchange

The Procter & Gamble Co.

Refiners of all Grades of
COTTONSEED OIL

Puritan, Winter Pressed Salad Oil

Borens, Prime Winter Yellow
Venus, Prime Summer White
Sterling, Prime Summer Yellow

White Clover Cooking Oil
Marigold Cooking Oil
Jersey Butter Oil

Moonstar Coconut Oil

P&G Special (Hardened) Coconut Oil

Refineries:

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PORT IVORY, N. Y.
KANSAS CITY, KAN.
MACON, GA.
DALLAS, TEXAS
HAMILTON, CANADA

General Offices:
CINCINNATI, OHIO

Cable Address: "Procter"

COTTONSEED OIL—Market transactions:

Friday, February 5, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1120 a
Feb.	1120 a
Mar.	2500	1127	1105	1126 a 1127
April	1130 a	1133
May	3000	1136	1113	1134 a 1135
June	1900	1142	1121	1142 a 1141
July	3300	1149	1129	1149 a
Aug.	1152 a	1160
Sept.	1000	1155	1145	1155 a 1160

Total Sales, including switches, 12,100 bbls. P. Crude S. E. 9½-10.

Saturday, February 6, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1120 a
Feb.	1120 a
Mar.	600	1133	1105	1118 a 1120
April	1120 a	1128
May	700	1134	1122	1125 a 1127
June	1130 a	1140
July	2800	1150	1138	1138 a
Aug.	200	1145	1145	a
Sept.	200	1146	1146	a

Total Sales, including switches, 5,500 bbls. P. Crude S. E. 10 Asked.

Monday, February 8, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1100 a	1175
Feb.	1100 a	1175
Mar.	2900	1108	1102	1104 a 1106
April	1107 a	1115
May	3500	1120	1113	1112 a 1115
June	1116 a	1125
July	2600	1128	1125	1127 a 1129
Aug.	100	1135	1135	1132 a 1138
Sept.	200	1135	1135	1132 a 1140

Total Sales, including switches 9,900 bbls. P. Crude S. E. 10 Asked.

Tuesday, February 9, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1110 a	1175
Feb.	1110 a	1175
Mar.	2900	1110	1107	1110 a 1113
April	1115 a	1120
May	2300	1123	1119	1122 a
June	1125 a	1135
July	2600	1135	1128	1134 a 1136
Aug.	100	1143	1143	1138 a 1143
Sept.	1142 a	1146

Total Sales, including switches 7,900 bbls. P. Crude S. E. 9½-10 Asked.

Wednesday, February 10, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1100 a
Feb.	1110 a
Mar.	1000	1117	1112	a
April	1114 a	1125
May	200	1127	1125	1121 a 1123
June	1125 a	1135
July	600	1140	1135	1135 a
Aug.	1138 a	1145
Sept.	1135 a	1145

Total Sales, including switches 1,800 bbls. P. Crude S. E. 10 Asked.

Thursday, February 11, 1926.

Sales. High. Low. Bid. Asked.
—Range— —Closing—

Spot	1100 a
Feb.	1100 a

Mar.	1111	1105	1106 a
April	1110 a	1120
May	1118	1115	1118 a	1119
June	1120 a	1130
July	1135	1135	1133 a	1134
Aug.	1137 a	1145
Sept.	1135	1135	1137 a	1140

SEE PAGE 39 FOR LATER MARKETS.

COCONUT OIL—A rather inactive trade and an unsteady market featured coconut oil the past week. Offerings were more liberal with demand slow.

At New York, edible barrels quoted 13¼@13¾c; crude tanks New York, 10¼@10¾c; crude tanks Pacific coast, 9¾c; while March forward from the coast quoted at 9¾c.

SOYA BEAN OIL—The market was rather featureless with trade slow and prices about steady and the market apparently marking time pending some new development. At New York prices were purely nominal, while crude tanks Pacific coast quoted at 10½c.

CORN OIL—A fair trade in small lots was reported in this market, but demand on the whole has been limited. Prices however, were steady with the strength in crude cottonoil. Offerings of corn oil rather well held. At New York refined barrels quoted 13¼@13¾c; cases, 13.88; crude tanks f.o.b. mills, 9¾@10c.

PALM OIL—A lack of demand again featured this market and the undertone was easier owing to the action in tallow and some of the other competing greases. Consumers generally displayed a holding off attitude. At New York lagos spot quoted 9@9¼c; shipment, 8½c; nom.; Nigre spot, 8½@8¾c; shipment, 8c.

PALM KERNEL OIL—A weaker tone was in evidence here owing to freer offerings, a dull demand, and talk of more liberal arrivals. At New York spot barrels quoted 10@10¼c; casks, 9¾c and casks for shipment, 9¾c.

PEANUT OIL—Market nominal with little interest in evidence. Reported peanut oil abroad rather weak.

SESAME OIL—Market nominal.
COTTONSEED OIL—Demand fair, offerings well held available spot supplies at New York light. Refined barrels New York quoted 11¾@12c; southeast and Valley crude, 9¾@10c; Texas, 9½@9¾c nominal.

COTTONSEED OIL EXPORTS.

Exports of cottonseed oil from New York February 1 to February 10, 50 bbls.

HY-GLOSS
MARGARINE CARTONS

Protect the
Product

HY-GLOSS Paraffining Process is unexcelled, is used by the leading Oleo Manufacturers of the country and attracts the attention of the discriminating buyer.

**NATIONAL
Carton Company**
JOLIET, ILL.

Do you want to save 10c a hog on lard?

One packer is doing it. Why not you?

*You can do this by saving the grease that
is being wasted daily in edible tankage*

The grease content of pressed edible tankage can
be brought down to an average of 3 to 4 per cent.

Here are the laboratory readings of one plant:

December 2, 1925. Pressed Edible Tankage			
Date	Press No.	Per cent Moisture	Grease 10% M. B.
11/19	1	35.7	7.1
11/20	1	31.4	6.2
	2	35.9	5.6
11/21	1	35.3	4.2
11/23	1	35.7	5.4
11/25	1	32.9	3.1
	2	35.9	5.9
11/27	1	35.1	4.7
11/28	1	32.1	2.3

These results were obtained with Berrigan
Presses under skillful management.

*Thousands of dollars yearly are saved in Prime
Steam Lard by the use of the Berrigan Press*

J. J. Berrigan & Son

7464 Greenview Avenue, Chicago, Illinois

A truck such as men



General Motors Contribution to American Industry

BORN of the combined engineering genius of 1,000 of the world's foremost engineers and fostered by the gigantic General Motors Corporation, with operations covering some 144 countries, resources running in the hundreds of millions of dollars and sales aggregating One Billion Dollars yearly, comes Big Brute—a truck such as the industrial world has never seen before.

GMC Big Brute

have never seen before

BRUTE in name, power, in size. Brute in terrific stamina and tremendous endurance. Big Brute is built to stand impregnable against the most brutal requirements of man and industry.

Beautiful in its brutal ugliness, Big Brute looks what it is a *Colossus among the Giants of modern transportation*. With the operating ease of a lithe passenger vehicle: a Fisher-Built Cab to furnish driver's comfort unknown before, and mechanical improvements years beyond the ordinary conception of today, it stands to change the industrial motor transportation of the world.

A Truck Without "Bugs"

From its vast engineering experience, covering the production of over 4,849,485 passenger and commercial cars, during the last 25 years, General Motors Corporation has eliminated, in Big Brute, the vital weaknesses, the engineering mistakes, the structural flaws previously common among heavy duty trucks. **Big Brute is a truck without "bugs."** More than 71% of all motor vehicles made and sold by General Motors are now in active service.

The motor trucks of the entire world were studied by General

Motors engineers in developing Big Brute. It was learned why some trucks rendered but limited service. Why others surpassed them. Why some operated under nominal upkeep, while others were economic failures. One by one, these factors were met, analyzed and weighed. All mistakes of past years were corrected. *A new standard in heavy transportation thus was set.*

Sold Under GMAC Plan

Big Brute, like all other products of the General Motors Corporation, is offered under the liberal General Motors Acceptance Corporation Plan of deferred payments—the lowest cost under which any motor car or truck can be financed on time payments.

GENERAL MOTORS TRUCK
COMPANY
PONTIAC, MICH.

Products of

**Yellow Truck and Coach
Manufacturing Company**

subsidiary of General Motors

GMC Big Brute, 3½ and 5 ton trucks

GMC 1, 1½ and 2½ ton trucks

Yellow Cabs

Yellow Coaches

Yellow Light Delivery Trucks

Hertz Drivurself Cars

GMC 5 to 15 ton Tractors

GMC Big Brute

Jordan's Improved Ham Retainers

(Square and pear shaped)



Patents applied for

***Better Products—
Big Saving of Time and Labor—
No Press Required—***

In cooking and processing hams it is never necessary to repress hams because the Improved Jordan Ham Retainers are equipped with springs which compensate for the maximum expansion and contraction. This produces the best boiled hams which are firm and perfectly shaped to either pear or square retainers.

The Boiled Ham Season is close at hand.

Write us today regarding your Requirements

THE ALLBRIGHT-NELL CO.

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CHICAGO

Western Office, E. D. Skinner, 1731 W. 43rd Place, Los Angeles, Calif.

ANCO

Another Laabs Sanitary Cooker at Work

One by one the prominent packing plants throughout the country are discarding their old methods of rendering. They are replacing their Rendering Methods with Laabs Equipment and Process.

The installation of every Laabs unit means that the packing industry is arriving at the long-hoped-for time when rendering could be conveniently and efficiently done—creating revenue from their by-products, reducing operative and labor costs and meeting sanitary requirements.

That Laabs process not only recovers the maximum amounts of usable free fats and albuminous material, but that these products **bring materially more than by old methods**, is proved by every Laabs machine now in operation.

The Laabs Sanitary Rendering Processes and Apparatus (now being completely covered by United States and foreign patents) are flexible and will better handle rendering of all kinds and conditions of products than any other method.

Communications and inquiries will be given prompt attention

No odors

No grinding of raw materials.

Produces highest quality bleachable fats, low in acids.

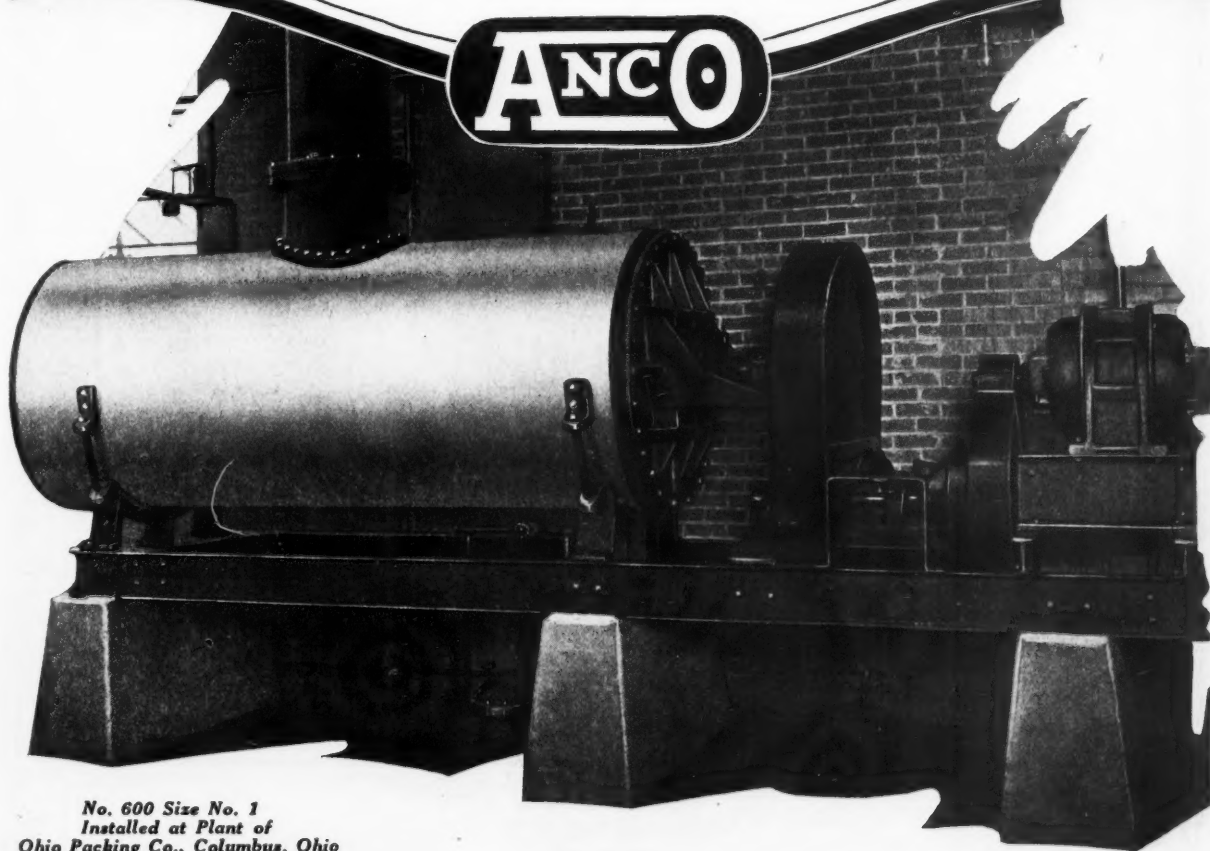
The meat meal is high in protein.

*Patents Pending.
Write for Catalog
No. 13, sent upon
request without ob-
ligation.*

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No. 600 Size No. 1
Installed at Plant of
Ohio Packing Co., Columbus, Ohio

THE CASING HOUSE

We Have
Selection
Quality - Quantity
Price

for your particular needs

BERTH. LEVI & Co., Inc.

ESTABLISHED 1882

**NEW YORK
BUENOS AIRES**

**CHICAGO
HAMBURG**

**LONDON
WELLINGTON**

THE WEEK'S CLOSING MARKETS

THURSDAY'S CLOSINGS.

Provisions.

Provisions heavy the latter part of the week, due to liquidation, slow cash trade and lack of support, but holiday profit-taking checked the declines. Hog receipts lighter the latter part of the week.

Cottonseed Oil.

Cottonseed oil easy due to March liquidation, fears of liberal deliveries, weakness in lard and complaints of slow cash oil trade. Support lacking; trade awaiting Government. Crude unchanged.

Quotations on cottonseed oil at Thursday noon were: February, \$11.00; March, \$11.06; April, \$11.10@11.20; May, \$11.18@11.19; June, \$11.20@11.30; July, \$11.33@11.34; August, \$11.37@11.45; September, \$11.37@11.40.

Tallow.

Tallow, extra, 9 3/4c.

Oleo Oil and Stearine.

Stearine, oleo, 11 3/4c.

Hull Oil Market.

Hull, England, Feb. 11, 1926.—(By Cable).—Refined cottonseed oil, 37s 3d; crude cottonseed oil, 33s 9d.

THURSDAY'S GENERAL MARKETS.

New York, Feb. 11, 1926.—Spot lard at New York prime western, \$15.00@15.10; middle western, \$14.85@14.95; city, \$14.75; refined continent, \$15.50; South American, \$16.75; Brazil kegs, \$17.75; compound, \$13.50.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed fresh meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern Markets on Thursday, February 11, 1926, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEERS (Hvy. Wt. 700 lbs. up):				
Choice	\$17.00@19.00	\$15.50@16.00	\$16.00@18.00	
Good	14.50@17.00	14.50@15.50	14.00@16.00	
STEERS (Lt. & Med. Wt. 700 lbs. dn.):				
Choice	16.50@18.50		16.00@18.00	17.00@18.00
Good	14.50@16.50		14.00@16.00	16.00@16.00
STEERS (All Weights):				
Medium	12.50@14.00	13.50@14.50	13.00@14.00	13.50@14.50
Common	11.50@12.50			
COWS:				
Good	13.00@14.00	12.00@13.00	12.50@14.00	12.00@13.00
Medium	12.00@13.00	11.00@12.00	11.00@12.50	11.00@12.00
Common	10.00@12.00	10.00@11.00	9.50@11.00	9.50@11.00
Fresh Veal (1):				
VEALERS:				
Choice	20.00@22.00		23.00@25.00	22.00@23.00
Good	18.00@20.00		22.00@23.00	20.00@21.00
Medium	16.00@18.00	16.00@17.00	19.00@21.00	19.00@20.00
Common	13.00@15.00	15.00@16.00	17.00@19.00	
CALF CARCASSES (2):				
Choice			18.00@19.00	17.00@18.00
Good			16.00@17.00	15.00@17.00
Medium		13.00@15.00	14.00@16.00	14.00@15.00
Common		11.00@13.00	13.00@14.00	
Fresh Lamb and Mutton:				
LAMB (Lt. & Hvy. Wt., 30-42 lbs.):				
Choice	25.00@26.00	25.00@27.00	24.00@27.00	26.00@28.00
Good	23.00@25.00	24.00@26.00	23.00@26.00	25.00@27.00
LAMB (Med. & Hvy. Wt., 42-55 lbs.):				
Choice		22.00@24.00	23.00@25.00	24.00@25.00
Good		20.00@22.00	21.00@24.00	21.00@23.00
LAMB (All Weights):				
Medium	22.00@24.00	22.00@25.00	21.00@23.00	24.00@25.00
Common	21.00@23.00			
MUTTON (Ewes):				
Good	14.00@16.00	14.00@16.00	15.00@17.00	16.00@18.00
Medium	12.00@14.00	12.00@14.00	14.00@15.00	15.00@16.00
Common	10.00@12.00	10.00@12.00	13.00@14.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lb. avg.	23.00@24.00	22.50@23.50	24.00@26.00	23.00@25.00
10-12 lb. avg.	22.00@23.00	22.00@23.00	23.00@25.00	22.00@24.00
12-15 lb. avg.	21.00@22.00	20.00@21.00	20.50@22.50	20.00@23.00
15-18 lb. avg.	19.00@20.00	18.00@19.00	20.00@22.00	20.00@21.00
18-22 lb. avg.	19.00@19.50	18.00@19.00	19.00@20.00	18.00@20.00
SHOULDERS: N. Y. Style, Skinned.	16.00@17.00		17.00@19.00	17.00@19.50
PICNICS:				
4-6 lb. avg.	15.00@16.00	16.50@17.50		16.00@18.00
6-8 lb. avg.		16.00@17.00	16.50@17.50	21.00@23.00
BUTTS: Boston Style.	20.00@21.50		21.00@23.00	
SPARE RIBS: Half Sheets.	16.00@17.00			
TRIMMINGS:				
Regular	12.00@13.00			
Lean	17.50@18.50			

(1) Includes "skin on" at New York and Chicago.

(2) Includes sides at Boston and Philadelphia.

TRADE GLEANINGS.

The local abattoir at Potsdam, N. Y., was recently destroyed by fire.

Banfield Brothers Packing Company in Tulsa, Okla., are planning improvements to their plant which will practically double its capacity.

A new meat packing plant is soon to be erected in Vicksburg, Miss., by the Vicksburg Dressed Beef Company at a cost of about \$20,000, it was announced recently. It is planned to have a capacity of 500 to 600 hogs weekly in the new plant.

Charter has been granted to the Altoona Packing Company at Eldorado, Pa., with a capital stock of \$850,000. Incorporators are H. H. Faber, J. H. Wright and W. J. Powell. This new corporation has taken over the plant and properties of the old Confederate Home Abattoirs Company in Altoona.

The sale of the Cincinnati Abattoir Company's real estate, buildings and equipment to The E. Kahn's Sons Company, Cincinnati, Ohio, has been approved by the court. The price was \$250,000. The buyers will rebuild and remodel the plant throughout.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under federal inspection for New York City, N. Y., are officially reported for the week ending Feb. 6, 1926, with comparisons, as follows:

	Week ending Feb. 6.	Prev. week.	Cor. week.
Western dressed meats:			
Steers, carcasses	7,830 1/2	8,448	1,825
Cows, carcasses	1,232	1,090 1/2	1,415
Bulls, carcasses	71	42	381
Veals, carcasses	10,356	11,486	8,580
Hogs and pigs			42
Lambs, carcasses	28,201	26,700	22,866
Mutton, carcasses	4,822	5,068	7,307
Beef, cuts, lbs.	616,934	248,175	266,116
Pork, cuts	1,509,917	1,637,801	1,663,367
Local slaughters:			
Cattle	9,742	9,704	11,610
Calves	14,042	12,729	14,014
Hogs	50,770	50,359	65,503
Sheep	48,280	45,239	47,426

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughter under city and federal inspection at Philadelphia, Pa., are officially reported as follows for the week ending February 6, 1926, with comparisons:

	Week ending Feb. 6.	Prev. week.	Cor. week.
Western dressed meats:			
Steers, carcasses	2,454	2,610	2,601
Cows, carcasses	1,090	1,242	883
Bulls, carcasses	275	150	98
Veals, carcasses	1,731	2,228	1,631
Lambs, carcasses	9,481	10,741	7,577
Mutton, carcasses	1,184	1,434	1,857
Pork, lbs.	503,456	540,632	453,500
Local slaughters:			
Cattle	1,712	1,838	1,797
Calves	1,956	2,000	2,373
Hogs	21,042	15,058	22,972
Sheep	3,037	5,138	4,184

MEAT IMPORTS AT NEW YORK.

Imports of meats and meat products received at the port of New York for the week ending Feb. 6, 1926, are reported officially as follows:

Point of origin.	Commodity.	Amount.
Canada—Quarters of beef		138
Canada—Smoked pork		7,600 lbs.
Canada—Pork tenderloins		5,200 lbs.
Canada—Calf livers		264
Canada—Pork loins in beef casings		823 1/2 lbs.
Canada—Spareribs		1,050 lbs.
Canada—Beef tongues		1,114 lbs.
So. America—Dried beef		3,940 lbs.
Norway—Meat cakes (tins)		2,385 lbs.
Norway—Meat balls (tins)		1,945 lbs.
Norway—Liver paste, bacon, filets and ham (tins)		1,680 lbs.
Germany—Sausage (tins)		948 lbs.
Germany—Smoked pork		1,900 lbs.
So. America—Corned beef (tins)		7,200 lbs.
So. America—Oleo stearine		94,000 lbs.
Czechoslovakia—Hams (tins)		170 lbs.
Ireland—Smoked pork		2,763 lbs.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to February 11, 1926, show exports from that country were as follows: To England, 145,279 quarters; to continent, 117,087 quarters; others, none.

LIVE STOCK MARKETS

CHICAGO.

(Reported by U. S. Bureau of Agricultural Economics.)
Chicago, Feb. 11, 1926.

CATTLE—Receipts locally and in the aggregate at eleven large markets were numerically smaller, but generally in excess of trade requirements, congested beef coolers being a depressing influence.

Most killing classes very erratic, in-between grades fed steers 15@25c lower, choice kinds amounting to specialties and common and medium offerings fully steady. Best yearlings reached \$11.75, heavies \$11.25, bulk fat steers \$8.75@10.40. Canners, cutters and common cows are 25c lower, spots more.

Fat cows are weak to 25c lower, desirable light heifers 25c higher, strictly choice yearling heifers upward to \$10.75, bulk \$7.75@8.75. Canners are closing at \$3.25@3.75, according to weight and health status. Bulls are 25c higher, with yearlings largely \$1.00@1.50 up, packers paying upward to \$13.50 late, outsiders to \$15.00.

HOGS—Irregular price readjustments marked swine trade, with buyers drawing a sharp line of distinction between offerings that scaled more and less than 200 lbs. The lighter descriptions benefited by keen shipping competition, while demands from local killers lacked urgency and they insisted on reduction before purchasing weightier kinds. This tended to further broaden the wide price spread based on weights.

Heavyweight butchers and packing sows

ruled 40c lower than last Thursday, mediumweights ruled steady to 25c lower, with the greater losses accruing to anything scaling above 210 lbs.; light lights and lightweights averaged steady to 10c higher for the period, and slaughter pigs finished 25c higher. At this schedule choice 250 lb. butchers failed to exceed \$12.65 late in the week and selected killing pigs made \$14.00.

SHEEP—Increased receipts both locally and around the market circle depressed fat lambs mostly 75c during the week. Most fat lambs carried too much weight which was another weakening feature. Fat yearlings wethers sold 25@50c lower in sympathy, and fat sheep at the close showed weakness. A few loads of fat lambs at the close brought \$14.50 to shippers, with the bulk for local slaughter at \$13.75@14.25. Most yearlings wethers on closing sessions sold at \$12.50@12.75, these being comparable with \$13.00@13.25 offerings early. Several doubles of choice fat ewes scored \$9.25@9.50 during the week, but nothing was available that was worth more than \$9.35 at the close.

KANSAS CITY.

(Reported by U. S. Bureau of Agricultural Economics.)
Kansas City, Feb. 11, 1926.

CATTLE—Trade in beef steers and yearlings ruled somewhat uneven during the week and closing levels are steady to 25c lower. Good to choice grades were scarce and the few offered held around steady. Other grades met a slow outlet and declines of 10@25c were scored with plainer offerings showing the minimum loss.

Strictly choice yearlings scaling 758 lbs. made the week's top at \$11.50, with best

medium weights at \$10.35 and weighty kinds at \$10.25. The more desirable grades of all weights sold from \$9.75@10.25, but the bulk of the arrivals cashed at \$8.25@9.50, with a scattering of common to medium kinds at \$7.00@8.00.

All classes of the stock closed about steady with a week ago. Fed heifers ranged from \$7.00@8.25 with best light weights up to \$9.60. Butcher cows sold from \$5.00@6.25 and canners and cutters at \$3.75@4.50, bulls held steady. Killing calves worked 25@50c higher with top veals at the close, \$12.50.

HOGS—A weak to lower feeling influenced the hog trade for the week and closing levels are from 15@50c lower than last Thursday. Weighty offerings predominated and show the most decline. Bulk of those scaling from 250 lbs. up are 35@50c off while medium weights lost around 25c. Light lights and light weights have been in good demand to both shippers and packers and most sales are 15@25c lower. At the close choice grades of 130 to 175 lb. averages sold at \$13.25, best 200 lb. weights at \$13.10 and extreme heavy butchers at \$12.35. Packing sows are 50@75c off with \$10.75@11.00 taking the bulk.

SHEEP—Fat lamb prices were under pressure and declines of 50@85c were effected during the week. The early top reached \$13.85 but at the close \$13.50 took the best offered. Bulk of desirable weights cashed at \$13.00@13.65, while most weighty kinds cleared from \$12.50@13.00.

Aged sheep were relatively scarce and prices are steady with a week previous. Best fat ewes sold at \$8.75 with others ranging from \$8.00@8.50.

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, February 11, 1926, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
TOP	\$13.85	\$13.75	\$13.15	\$13.25	\$13.00
BULK OF SALES	12.25@13.25	12.40@13.45	12.00@13.00	12.00@12.90	12.25@13.00
Hvy. wt. (250-350 lbs.), med.-ch.	11.90@12.50	12.15@12.75	11.75@12.25	11.90@12.00	12.00@12.50
Med. wt. (200-250 lbs.), med.-ch.	12.25@13.30	12.50@13.50	12.15@12.85	12.15@13.10	12.25@13.00
Lt. wt. (160-200 lbs.), com.-ch.	12.30@13.85	13.00@13.75	12.60@13.15	12.35@13.25	12.75@13.25
Lt. lt. (130-160 lbs.), com.-ch.	12.25@13.85	13.40@13.75	12.75@13.15	12.50@13.25	12.50@13.50
Packing sows, smooth and rough	10.00@11.15	11.00@11.50	10.75@11.40	10.50@11.25	10.50@11.00
Sight pigs (130 lbs. down), med.-ch.	13.50@14.00	12.75@13.75		12.75@13.50	13.50@14.35
Av. cost and wt., Wed. (pigs excluded)	12.66-235 lb.	12.82-238 lb.	12.14-243 lb.	12.26-255 lb.	
Slaughter Cattle and Calves:					
STEERS (1,500 LBS. UP):					
Good-ch.	9.75@11.75		9.35@11.00	9.50@11.25	
STEERS (1,100-1,500 LBS.):					
Choice	10.75@12.00	10.75@11.75	10.00@11.15	10.10@11.25	
Good	9.50@11.00	9.50@10.75	8.90@10.15	8.75@10.25	8.00@10.00
Medium	8.50@9.90	8.00@9.50	7.80@9.15	7.90@9.00	7.50@8.00
Common	7.00@8.75	6.50@8.50	6.00@7.80	6.25@7.90	6.00@7.50
STEERS (1,100 LBS. DOWN):					
Choice	11.00@12.25	11.00@12.00	10.25@11.35	10.25@11.50	
Good	9.75@11.00	9.00@11.00	9.25@10.25	9.00@10.25	8.75@10.25
Medium	8.50@9.90	7.85@9.00	8.00@9.25	7.90@9.00	7.50@8.75
Common	6.75@8.75	6.25@7.85	6.00@8.25	6.00@7.90	5.50@7.50
Canner and cutter	4.75@6.75	4.75@6.25	4.00@6.00	4.75@6.00	3.50@5.50
LT. YRLG. STEERS AND HEIFERS:					
Good to choice (850 lbs. down)	8.75@11.75	9.00@11.00	8.00@11.00	8.50@11.25	8.00@9.75
HEIFERS:					
Good-choice (850 lbs. up)	6.75@10.75	7.00@10.00	6.00@9.50	6.00@9.75	6.50@9.00
Common-med. (all weights)	5.50@8.65	5.00@7.50	4.85@6.75	5.00@7.10	5.00@6.50
COWS:					
Good to choice	5.75@7.85	6.00@7.75	5.50@7.50	5.75@7.00	5.50@7.50
Common and medium	4.50@5.75	4.75@6.00	4.50@5.50	4.80@5.75	4.00@5.50
Canner and cutter	3.35@4.50	3.00@4.75	3.50@4.50	3.50@4.60	3.00@4.00
BULLS:					
Good-ch. (beef 1,500 lbs. up)	5.75@6.75	6.00@6.75	5.40@6.15	5.50@6.35	5.50@6.00
Good-ch. (1,500 lbs. down)	5.85@6.75	6.00@7.00	5.40@6.25	5.50@6.75	5.50@6.50
Can.-med. (canner and bologna)	4.25@6.25	4.25@6.00	4.25@5.40	4.25@5.60	3.75@5.65
CALVES:					
Medium to choice (milk fed exc.)	6.50@8.50	5.50@9.00	5.75@9.00	5.50@8.50	4.50@7.25
Cull-common	5.00@6.50	4.50@5.50	4.50@5.75	4.00@5.50	3.50@4.50
VEALERS:					
Medium to choice	11.50@15.00	10.50@14.50	8.00@10.50	8.00@12.50	8.50@12.00
Cull-common	6.50@11.50	5.00@10.50	4.75@8.00	4.50@8.00	4.50@8.50
Slaughter Sheep and Lambs:					
Lambs, med. to choice (84 lbs. down)	13.00@14.50	12.75@14.00	12.00@13.75	12.00@13.50	12.25@13.75
Lambs, cull-com. (all weights)	12.00@13.00	11.00@12.75	11.00@12.00	9.75@12.00	10.00@12.25
Yearling wethers, medium to choice	10.00@13.00	10.00@12.75	9.50@11.75	9.50@11.75	
Ewes, common to choice	5.50@9.50	5.25@9.00	4.75@8.60	5.25@8.75	4.75@9.25
Ewes, canners and cull	2.00@5.50	2.00@5.25	2.00@4.75	1.50@5.25	1.00@4.75

*Based on minimum of 50 head in one lot averaging above 130 lbs.

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ST. LOUIS.

(Reported by U. S. Bureau of Agricultural Economics.)
E. St. Louis, Ill., Feb. 11, 1926.

CATTLE—Viewed from every angle, the cattle trade this week possessed all the drab coloring characteristic of the industry at this time of the year. Compared with one week ago: beef steers and bulls sold steady; light yearlings and heifers 25¢ higher; cows and vealers 25¢ lower; canners 25¢ lower; stocker and feeder steers strong.

Tops for week: matured steers, yearlings and mixed yearlings \$10.00; heifers \$9.90. Bulks for week: beef steers \$7.50@9.25; fat light yearlings and heifers \$8.75@9.25; plain heifers \$7.50@8.50; cows \$5.00@6.00; canners \$3.15@3.50.

HOGS—Extreme unevenness featured the week's hog trade. Butcher hog prices have spread out until a range of \$1.25 and more is needed in quoting bulk of sales. Prices have receded from last week's high levels with heavies taking greatest punishment. Light hogs are 10¢@15¢ lower on an average, medium weights 15¢@25¢ lower, heavy hogs and packing sows 25¢@50¢ lower.

Top today was \$13.75, bulk 190 lbs. down \$13.65@13.75; 190-220 lbs. \$13.15@13.65; 230-260 lbs. \$12.65@13.15; 260 lbs. up \$12.40@12.65; packing sows \$11.00@11.35.

SHEEP—Fat lambs and yearling prices this week underwent a sharp downward revision losses of 75¢ on lambs and 50¢@75¢ on yearlings being reported. Aged sheep are steady to 25¢ lower. Top lambs today brought \$14.00; bulk fat kinds \$13.90@14.00; feeders \$13.50@13.75; best killing ewes \$8.50@9.00.

OMAHA.

(Reported by U. S. Bureau of Agricultural Economics.)
Omaha, Nebr., Feb. 11, 1926.

CATTLE—With receipts somewhat larger than a week ago and with a weak undertone to the dressed meat market, prices for fed steers and yearlings worked lower although with no sharp break. The decline for the week measures mostly 15¢@25¢ although there is some unevenness noted, choice yearlings holding about steady while plain weighty steers and medium weights are in extremes 25¢@40¢ lower. The quality was somewhat improved with more loads offered suitable for movement on outside order.

Bulk cleared at \$8.25@9.50 with a number of loads upward to \$10.00. Medium weights earned \$10.35 and yearlings \$10.40@10.50.

Compared with Thursday of last week, she stock is 25¢@40¢ lower, bulls strong to 25¢ higher and vealers 25¢@50¢ lower.

HOGS—Unevenness has been the outstanding feature in the hog trade, all buyers showing marked preference for the light weight hogs with the resultant widening price spread between heavies and lights.

A comparison of current prices with those of a week ago shows an upturn of 15¢@25¢ on lights with medium and strong weight butchers 15¢@25¢ lower. Packing grade values are unchanged. Thursday's bulk of all sales ranged \$12.00@13.00; top

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In the center of the corn belt district

\$13.15 on 160 lb. weights and up, with packing sows \$10.75@11.25.

SHEEP—General influences in the fat lamb trade throughout the period under review has been unfavorable to selling interests. Heavy liquidation here and elsewhere, coupled with the declining market for dressed lamb at eastern cities, resulted in a series of breaks in the fat lamb trade. Lambs today sold \$13.00@13.25; top, \$13.50; fresh shorn lambs, \$11.50@11.60, fat ewes \$7.50@7.65, but choice fat ewes are quoted upward to \$8.60.

SIOUX CITY.

(Special Letter to The National Provisioner.)

Sioux City, Ia., Feb. 10, 1926.

CATTLE—The cattle trade is not showing very good tone this week. Supplies are no heavier here than last week; in fact, around the circuit they show a decrease. But the beef demand is not good and packers have been bearish on the price list.

For the half week ended today the local receipts of 11,300 are the same as last week and a year ago. On the general run of beef cattle prices have declined around 25¢ on the general run of offerings and the market is in slow and dull tone at the decline.

Best of the steers here for the week sold at \$10.25, and there have been few at \$9.50 with the bulk of fair to good style beeves of all weight selling in a range of \$8.25@9.25, but this is largely lack of quality. Common steers have sold as low as \$7.00.

Butcher grades of she stock show as much decline as do steers, with bulk of cows at \$5.00@6.50, and bulk of heifers at \$6.00@8.00; canners, \$3.50@4.25, best veals, \$10.50.

HOGS—Hog receipts are not running as heavy as last week, but the market was bearish the first days of the week. Today there was a little turn to strength on the good quality 150@175 lb. light weights, these being as much as 10¢@20¢ higher, with best lots selling at \$12.90@13.00.

Bulk of butchers of around 180@200 lbs., average \$12.60@12.75; medium weights, \$12.15@12.35; good heavies, \$12.00@12.10; common to fair, \$11.80@11.90; sows, \$10.75@11.00; pigs, \$13.00@13.75.

SHEEP—Sheep were steady with best lambs \$13.75 and ewes \$8.50 for choice light weights.

ST. JOSEPH.

(Special Letter to The National Provisioner.)

St. Joseph, Mo., Feb. 9, 1926.

CATTLE—Cattle receipts around 5,500 for two days this week compared with 6,207 a week ago. There was a firm tone to the trade and prices are steady to strong on all classes. There was a good showing of beef steers and yearlings and quality was better than a week ago.

Best steers, heavy and medium weights, sold \$10.00@10.25 and bulk of sales ranged \$8.25@9.50. One load of mixed yearlings sold at \$10.00 with other sales \$8.00@9.00.

A few loads of heifers sold \$7.40@8.40 with odd lots mostly \$6.00@8.00. Choice cows sold up to \$7.50, with \$5.25@6.25 taking bulk of better grades and canners and cutters \$3.60@4.25.

Bulls sold largely \$5.00@5.75, with a few around \$6.00. Calves uneven, top \$12.50.

HOGS—Though hog receipts were light, there was a bearish tone to the trade and prices are unevenly lower than last week's close. Best lights topped to-day at \$13.00, and bulk of sales ranged \$12.00@12.90.

Throwout packing sows, \$10.50@10.75.

SHEEP—Around 18,000 sheep were received the first two days this week and this was too many for the good of the trade. Aged sheep were scarce and values show little change, best ewes selling at \$8.50.

Lambs broke 50¢@75¢, with best today at \$13.60, and heavies on down to \$12.50.

ST. PAUL.

(Reported by U. S. Bureau of Agricultural Economics and Minn. Department of Agriculture.)

St. Paul, Minn., Feb. 10, 1926.

CATTLE—The general trend to the killing cattle market has been downward this week, steers and yearlings showing uneven 10¢@25¢ downturns, while fat she stock and canners and cutters are off from 25¢@50¢.

Heavy beeves reached \$9.25 with best medium weights \$9.50, while yearlings stopped at \$9.00. These were specialties, however, and formed no criterion of the general trade bulk of the fed steers and yearlings, being forced to sell at \$7.50@8.25, with common kinds down to \$7.00 and under.

She stock bulked at \$4.25@6.50 mainly, with specialties upwards to \$8.75 on

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yearling heifers and \$7.00 for a few cows. Cannors and cutters are back to a \$3.50 @4.00 basis; sausage bulls, \$5.00@5.50.

Vealers in spite of the large runs are holding up well, \$11.50 taking most lights today.

HOGS—The hog market is steady to 25c lower, compared with a week ago. Offerings averaging downwards from 200 lbs. are salable from \$12.75@13.25, heavier weights mostly \$12.00@12.50.

Packing sows bulked today at \$10.50@10.75; pigs \$14.00@14.35.

SHEEP—Further reduction of around 50c have been made on fat lambs, desirable kinds selling today at \$13.50@13.65, with light and handyweight fat ewes from \$8.50 @9.25.

PACKERS' PURCHASES.

Purchases of livestock by packers at principal centers for the week ending Saturday, Feb. 6, 1926, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour & Co.	6,643	14,000	17,283
Swift & Co.	7,305	14,000	19,521
Morris & Co.	3,779	11,800	7,456
Wilson & Co.	6,054	14,400	7,691
Anglo. Amer. Prov. Co.	1,416	8,300
G. H. Hammond Co.	3,439	6,000
Libby, McNeill & Libby	1,221
Brennan Packing Co.	6,800 hogs;	Miller & Hart
4,600 hogs; Independent Packing Co.	3,500 hogs;	
Hoyle, Lunham & Co.	7,800 hogs; Western Packing	
& Provision Co.	6,800 hogs; Roberts & Oakie,	2,200
hogs; others,	30,500 hogs.	

KANSAS CITY.

	Cattle.	Hogs.	Sheep.
Armour & Co.	2,837	1,073	7,872
Cudahy Pkg. Co.	3,133	1,224	5,090
Fowler Pkg. Co.	1,308	5
Morris & Co.	3,108	1,427	4,757
Swift & Co.	4,320	790	7,282
Wilson & Co.	4,078	788	7,802
Local butchers	653	180	1,177
Total	19,402	5,477	33,980

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	5,162	11,800	7,421
Cudahy Pkg. Co.	4,884	10,780	11,485
Dodd Pkg. Co.	1,075	4,512
Morris & Co.	2,145	6,461	5,416
Swift & Co.	4,958	8,180	11,848
Glaesburg, M.	8
Hoffman Pkg. Co.	68
Mayerowich & Vail	60
Mid-West Pkg. Co.	1
Omaha Pkg. Co.	68
John Roth & Sons	65
So. Omaha Pkg. Co.	97
Lincoln Pkg. Co.	58
Nagle Pkg. Co.	58
Sinclair Pkg. Co.	87
Wilson & Co.	136
Kennett-Murray Co.	7,321
J. W. Murphy	7,985
Other hog buyers, Omaha	20,638
Total	20,359	77,815	36,170

ST. LOUIS.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	2,713	5,044	1,562
Swift & Company	2,735	7,094	2,538
Morris & Company	2,145	4,710	730
St. Louis Dressing But.	1,330
Independent Pkg. Co.	764	1,115	53
East Side Pkg. Co.	1,200	4,393
Hell Packing Co.	32	777
American Pkg. Co.	45	21
Krey Packing Co.	435	428
Sartorius	14	684
Sleight Pkg. Co.	154	894
Butchers	9,756	35,308	887
Total	21,585	61,973	5,837

ST. JOSEPH.

	Cattle.	Hogs.	Sheep.
Swift & Co.	3,190	851	11,060
Armour & Co.	1,991	272	4,063
Morris & Co.	1,980	547	6,912
Others	2,815	184	3,122
Total	9,964	1,854	26,387

SIoux CITY.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,455	426	18,700
Armour & Co.	3,460	357	17,214
Swift & Co.	2,145	440	9,703
Sacks Pkg. Co.	123	40	1
Smith Bros. Pkg. Co.	7	19	29
Local butchers	125	18	8
Order buyers and packer shipments	2,391
Total	12,397	1,309	74,451

OKLAHOMA CITY.

	Cattle.	Hogs.	Sheep.
Morris & Co.	1,540	971	2,190
Wilson & Co.	2,274	885	2,720
Other butchers	61	12	342
Total	3,875	1,868	5,252

WICHITA.

	Cattle.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,207	720	9,252
Dodd Pkg. Co.	242	65	3,772
Local butchers	183
Total	1,632	785	13,024

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Eastern buyers	1,478	3,202	12,786	1,005
Kingan & Co.	941	902	10,349	608
Moore & Co.	180	3,133
Armour & Co.	180	29	3,113	25
Indianapolis Abt. Corp.	1,230	17	803	102
Hilgemier Bros.	811
Brown Bros.	127	15
Bell Pkg. Co.	69	322
Schussler Pkg. Co.	40	295
Riverview Pkg. Co.	12	170
Meler Pkg. Co.	52	284
Indiana Prov. Co.	25	12	170	1
Art Walbritz	24	54	44
Hoosier Abt. Co.	24
Others	420	86	171	51
Total	57,908	4,317	32,407	1,836

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
E. Kahn Sons Pkg. Co.	406	285	4,141	182
Kroger Gro. & Bkg. Co.	293	97	3,462
Gus Juengling Co.	163	102	38
J. & F. Schroth Pkg. Co.	24	2,679
H. H. Meyer Pkg. Co.	36	2,109
J. Hilberg's Sons	129	3	12
A. Sander Pkg. Co.	5	1,489
Sam Gall	3	264
J. Schlachter's Sons	207	244	48
Wm. G. Rehn's Sons	149	25
Total	1,505	756	13,880	564

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	562	258	7,834	1,860
Armour & Co.	634	177	4,785	2,284
Blayne-Murphy	519	101	1,974
Others	307	219	802	114
Total	2,042	755	15,335	4,258

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	2,682	5,035	22,743	1,842
Cudahy Packing Co.	465	1,298	76
Hertz & Rifkin	221	106
United Packing Co.	1,012	455
St. Joseph Company	8,840	7,588	34,962	2,638
Others	870	202	11,818
Total	9,060	14,684	69,223	4,556

RECAPITULATION.

Recapitulation of packers' purchases by market for the week ending February 6, 1926, with comparisons:

CATTLE.

	Week ending Feb. 6.	Prev. week.	Cor. week.
Chicago	26,857	31,263	27,109
Kansas City	19,402	19,120	18,843
Omaha	20,339	19,354	19,617
St. Louis	21,585	22,033	17,862
St. Joseph	9,964	10,815	9,190
Sioux City	12,397	10,871	11,411
Indianapolis	57,908	5,450	5,422
Cincinnati	1,505	1,498	1,974
Milwaukee	23,510	2,119
Wichita	1,632	9,805	1,901
Denver	2,042	2,115	2,558
St. Paul	9,060	8,933	9,073
Total	189,626	168,681	130,733

HOGS.

	Week ending Feb. 6.	Prev. week.	Cor. week.
Chicago	131,300	141,100	195,100
Kansas City	33,980	31,779	39,733
Omaha	77,815	93,223	117,969
St. Louis	61,973	74,106	71,356
St. Joseph	20,387	34,074	50,708
Sioux City	74,451	70,292	118,800
Indianapolis	5,252	2,902	7,318
Omaha City	32,407	41,925	52,006
Cincinnati	13,880	13,326	15,617
Milwaukee	9,675	8,923
Wichita	13,024	11,773	14,925
Denver	15,335	17,408	12,806
St. Paul	69,223	68,108	104,306
Total	535,027	618,691	800,567

SHEEP.

	Week ending Feb. 6.	Prev. week.	Cor. week.
Chicago	51,931	47,810	57,917
Kansas City	19,300	23,504	11,398
Omaha	36,170	31,568	46,708
St. Louis	5,837	10,803	4,223
St. Joseph	53,286	27,135	21,698
Sioux City	8,361	13,426	9,754
Indianapolis	23	21	47
Omaha City	1,836	3,373	632
Cincinnati	74,451	70,292	544
Milwaukee	304	153
Wichita	691	1,163	985
Denver	4,288	5,599	4,106
St. Paul	4,556	8,050	4,674
Total	186,813	172,654	162,590

BUFFALO JANUARY LIVESTOCK.

Receipts and disposition of livestock at Buffalo, N. Y., for the month of January, 1926, are reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Receipts	26,009	27,931	109,987	140,605
Shipments	16,084	23,288	73,920	128,674
Local slaughter	9,985	4,643	35,267	11,331

RECEIPTS AT CENTERS.

SATURDAY, FEBRUARY 6, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	500	6,500	5,000
Kansas City	200	2,000	200
Omaha	100	6,800	500
St. Louis	300	4,000	300
St. Joseph	1,000	8,000	2,000
Sioux City	400	1,500	200
St. Paul	200	300
Okla. City	200	300
Fort Worth	600	300	100
Milwaukee	100	100
Denver	200	800	4,000
Louisville	100	500
Wichita	100	700
Indianapolis	200	5,000	200
Pittsburgh	200	1,000	200
Cincinnati	300	2,200	200
Buffalo	300	500	500
Cleveland	200	1,000	500
Nashville, Tenn.	400
Toronto	500	200

MONDAY, FEBRUARY 8, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	18,000	61,000	20,000
Kansas City	13,000	11,000	8,000
Omaha	8,500	10,000	12,000
St. Louis	7,500	17,000	1,500
St. Joseph	3,000	4,000	9,000
Sioux City	4,000	7,000	4,000
St. Paul	5,000	21,000	3,500
Okla. City	900	1,200
Fort Worth	3,100	1,000	500
Milwaukee	300	1,000	100
Denver	1,700	3,000	4,100
Louisville	1,000	1,000	500
Wichita	3,000	2,000	100
Indianapolis	800	4,000	400
Pittsburgh	1,400	7,000	3,500
Cincinnati	1,500	4,800	100
Buffalo	2,000	10,000	11,000
Cleveland	1,200	4,000	1,500
Nashville, Tenn.	300	800
Toronto	3,200	1,100	400

TUESDAY, FEBRUARY 9, 1926.

	Cattle.	Hogs.	Sheep.
Chicago	12,000	29,000	19,000
Kansas City	10,000	8,000	8,000
Omaha	9,500	12,500	12,500
St. Louis	5,500	15,500	2,000
St. Joseph	3,000	6,500	4,000
Sioux City	4,000	12,500	1,500
St. Paul	2,000	11,000	1,000
Okla. City	800	700
Fort Worth	2,000	500
Milwaukee	800	2,500	500
Denver	1,300	2,100	4,200
Louisville	200	1,000	200
Wichita	600	2,000	300
Indianapolis	1,300	6,000	1,000
Pittsburgh	100	1,000	1,000
Cincinnati	400	2,100	200
Buffalo	200	1,500	600
Cleveland	200	1,500	500
Nashville, Tenn.	100	800
Toronto	1,000	1,300	200

HIDE AND SKIN MARKETS

(SHOE AND LEATHER REPORTER)

Chicago.

PACKER HIDES.—Steady. Two cars heavy cows, Feb. kill, sold 10½c. Most killers are sold up very close. A moderate interest is still reported in brands and light cows. Heavy native descriptions are a little slow. Steers quoted 12½c; Texas, 12c; butts, 12c; Colorados, 11½c; branded cows and heavy cows, 10½c; lights, 11½c; native bulls, 9½c lately bid and 10c talked; brands, 7½c for points; small packer hides quoted 11c last paid for natives and 10½c for brands; buyers uninterested.

COUNTRY HIDES.—Action in country stock is still somewhat slow. Bids are usually around 9½c@10c as to descriptions and sections. On quality merchandise, grub free and from choice sections, prices over 10c would be paid according to the lots. Local sellers are not pressing for business, feeling that prices have been depressed too far below intrinsic worth and that a reaction will not long be delayed. Light average lots continue to get the call. Weights 25@50 lbs. are not wanted at over 12c, as a rule. Middle weight hides have only a few friends and are quoted as much as 11c locally where quality is a prime description. On inferior merchandise prices at 10c or less are quoted. Heavy steers are quiet at 11½c@12c nominal; bulls for export account are wanted at prices around 8½c@8¾c flat basis and material is held 8½c@8¾c as a rule. Branded country hides are quiet and nominal around 8½c@9c asked.

CALFSKINS.—Quietness rules the skin situation just at present. Packer skins are quiet, January take-off having been cleaned out and the February slaughter not being offered as yet. Nominal market is considered around 21c basis for all point slaughter. Last sales ranged at 20@22c, as to points. Outside city calfskins are steady in tone and quoted around 20c for business with some occasional sales at that figure. Resalted kinds around 18½c@19c; country mixtures at 16½c@17½c for qualities; deacons are quiet and still somewhat scarce, being quoted \$1.15@1.25 for country run; cities, \$1.35@1.40; slunks, 75c@1.00; kipskins are lifeless and no bids are forthcoming. Killers asked 18c for northers and 17c for southern natives; cities are offered at 17c. Buyers claim prices are out of line by several cents a pound with the hide costs, yet no one will return a bid on which sellers can figure. Country kinds quoted around 13½c@15c nominal.

MISCELLANEOUS MARKETS.—Dry hides are quiet around 20c; horse hides are quiet and quoted \$3.75@4.50 for weights and descriptions; some renderers held higher. Packer pelts quoted \$2.00@2.75 for weights and descriptions; shearlings, \$1.20@1.30 paid; dry stock, 28c; pickled skins, \$7.50@8.00 doz.

New York.

NEW YORK PACKER HIDES.—City slaughter hides are still rather quiet, but some action is looked for soon, as operations in the west would indicate that there would be a demand for city slaughter stock. With slaughter one third in salt it is also expected that sellers will make some effort to ascertain real values in order to price their remaining take-off properly. Natives, based on the western operations, are quotable around 12c; butts at 11½c and Colorados at 11c, using the usual differentials. Cows list around 11c for business and bulls lately made 9c.

OUTSIDE PACKER HIDES.—Small packer hides are slow and easy. Eastern all weight steers and cows of late dating

sold at 10¾c@11c, which is said to cover the market thoroughly. Efforts are being made to get inferiors, badly grubby or heavier average weight lots at less money. Mid western packers are willing to book further business in all weights on a basis of 11c for natives and 10½c for brands but can locate no further interest. Canadian packers are reported fairly well sold up. Some Montana all weight packer stock sold flat f.o.b. at 7c. Pacific coast packer stock is quiet with recent business reported in steers at 12½c and in cows at 10½c@11½c range.

COUNTRY HIDES.—Country stock is quiet. Southern material is mixed because tanners do not care to bid up strongly for material in view of the proposed freight rate increase from southern territory into north Atlantic sections effective this month unless ordered discontinued. Southern 25@50 lbs. hides are priced quite high as yet, there being no disposition shown to take cognizance of the freight rate situation. Prices at 12½c@12½c flat are usually asked for tick free slightly grubby northern lots. Mid western 25@50's are reported top at 12c in eastern tanners estimation and weights 50 lbs. up at 9½c selected. Sellers as a rule talk one-half to a cent stronger as to qualities involved. A car of Penn. 25@50 lbs. hides sold at 12c and car of similar section 50 lbs. up hides sold at 9½c selected. A car of eastern city grub free hides grub free sold at 9½c flat. Canadian light hides are quiet and quoted around 12c flat basis and 50 lbs. up around 9½c flat basis. Some export interest noted in heavy weights.

CALFSKINS.—Prices are reported as trending easier because of the lower hide rates. Available stocks of skins are said to be rather small. Tanners are enjoying a fair trade in leather. N. Y. cities are quoted \$1.67½c@2.35@3.05 nominal; some lots held higher. Penn. cities held \$1.65@2.25@3.00. Lights and mediums are in best request. Untrimmed domestic cities are believed top at 20c; foreign skins are quiet. N. Y. kipskins are also slow and quoted \$3.55@4.10 for weights.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ending Feb. 4, 1926, with comparisons:

BUTCHER STEERS.

1,000-1,200 lbs.

	Week ended Feb. 4, 1925.	Same week, 1925.	Week ended Jan. 28, 1926.
Toronto	\$ 8.00	\$ 8.25	\$ 8.00
Montreal (W)	7.25	7.50	7.50
Montreal (E)	7.25	8.00	7.50
Winnipeg	6.75	6.50	6.50
Calgary	7.00	6.50	7.00
Edmonton	6.75	6.25	6.75

VEAL CALVES.

	Week ended Feb. 4, 1925.	Same week, 1925.	Week ended Jan. 28, 1926.
Toronto	\$14.50	\$14.00	\$15.00
Montreal (W)	12.00	11.00	11.50
Montreal (E)	12.00	11.00	11.50
Winnipeg	9.00	8.00	8.00
Calgary	6.50	6.00	6.50
Edmonton	10.00	7.00	8.00

SELECT BACON HOGS.

	Week ended Feb. 4, 1925.	Same week, 1925.	Week ended Jan. 28, 1926.
Toronto	\$15.00	\$12.00	\$15.00
Montreal (W)	15.00	12.00	14.50
Montreal (E)	15.00	12.00	14.50
Winnipeg	14.75	11.25	14.41
Calgary	14.30	11.25	14.30
Edmonton	14.55	11.40	14.41

GOOD LAMBS.

	Week ended Feb. 4, 1925.	Same week, 1925.	Week ended Jan. 28, 1926.
Toronto	\$16.00	\$16.25	\$14.00
Montreal (W)	11.00	13.00	11.25
Montreal (E)	11.00	13.00	12.25
Winnipeg	11.75	12.50	12.00
Calgary	12.00	14.50	12.00
Edmonton	12.50	13.00

SLAUGHTER REPORTS.

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ending February 6, 1926:

CATTLE.

	Week ending Feb. 6, 1926.	Prev. week, 1925.	Cor. week, 1925.
Chicago	29,857	31,263	27,169
Kansas City	24,879	24,280	24,733
Omaha	20,195	16,731	19,653
East St. Louis	12,631	12,084	14,598
St. Joseph	9,811	10,074	7,091
Sioux City	9,824	9,465	10,221
Cudahy	887	834	767
Fort Worth	9,947	6,017	6,587
Philadelphia	1,712	1,838	1,737
Indianapolis	3,900	4,730	2,027
Boston	1,909	1,772	1,675
New York and Jersey City	9,742	9,704	11,610
Oklahoma City	5,743	5,065	5,498
Total	138,927	134,944	133,966

HOGS.

	Week ending Feb. 6, 1926.	Prev. week, 1925.	Cor. week, 1925.
Chicago	131,300	141,100	195,100
Kansas City	33,080	32,005	39,733
Omaha	43,129	52,382	88,302
East St. Louis	31,188	38,508	47,415
St. Joseph	25,410	31,057	42,947
Sioux City	45,880	49,915	10,175
Cudahy	5,247	7,035	12,209
Ottumwa	15,477	23,798	15,863
Fort Worth	4,881	9,420	822
Philadelphia	21,042	15,058	22,972
Indianapolis	34,005	39,093	23,432
Boston	18,786	13,783	28,132
New York and Jersey City	50,770	50,369	65,053
Oklahoma City	5,252	2,902	47
Total	464,947	501,415	592,652

SHEEP.

	Week ending Feb. 6, 1926.	Prev. week, 1925.	Cor. week, 1925.
Chicago	51,931	47,810	57,917
Kansas City	19,310	23,752	11,398
Omaha	33,907	33,344	39,151
East St. Louis	8,306	9,943	3,205
St. Joseph	25,002	24,436	18,403
Sioux City	8,591	12,814	63,420
Cudahy	181	313	115
Fort Worth	1,838	663	6,311
Philadelphia	3,037	5,138	4,184
Indianapolis	850	870	278
Boston	5,416	4,658	3,254
New York and Jersey City	48,289	45,239	47,426
Oklahoma City	23	21	7,318
Total	201,522	208,995	262,780

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ending February 13, 1926, with comparisons, are reported as follows:

PACKER HIDES.

	Week ending Feb. 13, '26.	Week ending Feb. 6, '26.	Cor. week 1925.
Spready native steers	@15c	15 @16n	@18n
Heavy native steers	@12½c	@13c	@16½c
Heavy Texas steers	@12½c	@12½c	@16½c
Heavy butt steers	@12½c	@12½c	@16c
Heavy Colorado steers	@12c	@12c	@15c
Ex-Light Texas steers	@11c	@11c	@13½c
Branded cows	@11c	@11c	@13½c
Heavy native cows	@11c	11 @11½c	14½@15c
Light native cows	@11½c	@11½c	@15½c
Native bulls	@10½c	10½@11c	@12½c
Branded bulls	8½@9c	8½@9c	10½@11c
Calfskins	@21½c	@21½c	26½@27c
Klips	@18½c	@18½c	@20c
Kips, over 1c	@16c	@16c	@18½c
Kips, branded	@14½c	@14½c	@16½c
Slunks, regular	@90c	@95c	@120
Slunks, hairless	@60c	@60c	@60c

Light, Native, Butts, Colorado and Texas steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

	Week ending Feb. 13, '26.	Week ending Feb. 6, '26.	Cor. week 1925.
Natives, all weights	@11c	@12c	15 @15½c
Bulls, native	@9½c	@10c	@11½c
Br. str. hds.	@10½c	@11c	@13c
Calfskins	@18½n	@18½n	@24c
Klips	@15½n	@15½n	17½@18c
Slunks, regular	@100	@100	@120
Slunks, hairless	@40c	@40c	25 @40c

COUNTRY HIDES.

	Week ending Feb. 13, '26.	Week ending Feb. 6, '26.	Cor. week 1925.
Heavy steers	@11½c	11 @11½c	13 @13½c
Heavy cows	@10½c	10 @10½c	12 @12½c
Butts	@10½c	10 @10½c	12½@13c
Extremes	@11c	12 @11c	@14½c
Bulls	@7½c	8 @7½c	8½@9c
Branded hides	@8½c	8½@9c	10½@11c
Calfskins	@14c	14 @14c	16½@17c
Klips	@13c	13 @13c	14 @14c
Light calf	\$0.00@1.00	\$0.00@1.00	\$1.15@1.20
Deacons	\$0.80@0.90	\$0.80@0.90	\$1.00@1.10
Slunks, regular	\$0.80@0.90	\$0.80@0.90	\$1.00@1.15
Slunks, hairless	\$0.30@0.40	\$0.30@0.40	\$0.30@0.40
Horsehides	\$4.00@4.25	\$4.00@4.50	\$5.00@6.00
Hogskins	\$0.25@0.30	\$0.25@0.30	\$0.25@0.30

SHEEPSKINS.

	Week ending Feb. 13, '26.	Week ending Feb. 6, '26.	Cor. week 1925.
Large packers	\$2.00@2.75	\$2.25@2.75	\$4.35@4.40
Small packers	\$2.25@2.50	\$2.25@2.50	\$3.75@4.00
Skns, shearings	\$1.20@1.30	\$1.15@1.20	@1.00
Dry pelts	\$0.27@0.28	\$0.27@0.28	\$0.35@0.40

ICE AND REFRIGERATION

ICE NOTES.

Macon Ice & Cold Storage Company plans to build extensive additions to its plant in Macon, Ga.

A new ice plant is to be erected at Cadron Gap, Ark., by C. W. Jones.

Jefferson Ice Company plans to erect a \$65,000 ice plant at 515 Bickerdike street, Chicago.

Tampa Arctic Ice Company contemplates the erection of a 100-ton ice plant in Tampa, Fla.

Canon City Ice Company has purchased the old plant of the Ohio Zinc Company in Canon City, Colo., and will remodel it into a cold storage plant.

Billings Artificial Ice & Cold Storage Company plans to build an ice storage plant at Big Timber, Mont.

Richards Ice Company is building an ice storage plant in Alma, Mich.

Holt & Brandon Cold Storage Company plans to build an addition to its plant in Evansville, Ind.

Lansdale Ice & Storage Company plans to erect a new ice plant in Perkasio, Pa.

BIG COLD STORAGE MERGER.

The United States Cold Storage Corporation recently completed the acquisition of all of the stock of the United States Cold Storage Company of Chicago and of the Kansas City Cold Storage & Warehouse Company of Kansas City, Missouri, thus forming one of the largest cold storage warehouse organizations in the country.

With the acquisition of this stock the corporation was put upon a current dividend basis.

The United States Cold Storage Corporation is capitalized for \$2,649,000. It has a net worth of \$2,872,000 and assets approximating \$6,500,000. Property of the Chicago and Kansas City companies acquired at this time aggregates in value in excess of \$4,500,000.

The officers of the United States Cold Storage Corporation are: J. A. Spoor, chairman of the board; H. E. Poronto, president; Arthur G. Leonard, vice-president; Earl E. Hesse, treasurer, and Philip R. Gates, secretary.

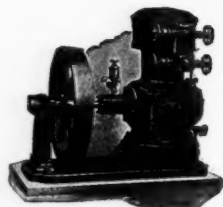
The name of the Kansas City Cold Storage & Warehouse Company is to be changed to that of the United States Cold Storage Company of Kansas City. Both the Chicago and Kansas City plants, however, will be operated under the same management as heretofore. G. D. Allman is vice-president and general manager of the Chicago company, and E. M. Dodd is vice-president and general manager of the Kansas City company.

The United States Cold Storage plant at Chicago is located at 2101 West Pershing Road, in the Central Manufacturing District, and is said to be the largest cold storage and freezer warehouse unit in the world. It was built for the federal government during the war, for the refrigeration and storage of perishable foodstuffs destined for the allied armies in France. Because of its superior facilities and location adjacent to the Union Stock Yards it handles perhaps the largest volume of packinghouse products of any independent warehouse in the country.

The Kansas City plant of the company also is a new plant, with the most modern facilities, and is said to be the largest public cold storage plant west of Chicago.

The facilities of the two plants will care for an aggregate in excess of 100,000,000 pounds of perishable foodstuffs. Both plants are located in the immediate vicinity of the produce markets of the respective cities. The combined ice production is in excess of 500 tons per day, with a refrigerating capacity of 2,000 tons per day.

Cold Facts



Enclosed Type Refrigerating Machines

1. Have 43 years experience built into them.
2. Have 12 leading points of superiority.
3. Are installed in thousands of successful plants.
4. Are described in illustrated "Ice and Frost" bulletins; your copy on request.

Frick Company
WAYNESBORO, PA. U.S.A.
ICE MACHINERY SUPERIOR SINCE 1883

Distributors in all Principal Cities

CORK INSULATION

There is a good reason why experienced engineers, architects, and owners have been favoring us with their business and why they specify "Crescent" (100% pure) Corkboard.

Write for complete information.

United Cork Companies

Plant at LYNDHURST, N. J.

BRANCH OFFICES

New York, N. Y.
Philadelphia, Pa.
Cincinnati, O.
Cleveland, O.

Pittsburgh, Pa.
Chicago, Ill.
Boston, Mass.
Baltimore, Md.

AGENTS

Milwaukee, Wis.

Cold Storage Insulation

All Kinds of Refrigerator Construction.

Glenwood Avenue
West 22nd St.

JOHN R. LIVEZEY

PHILADELPHIA, PA.

Novoid Corkboard Insulation

Made of specially selected, clean, dry cork granules. Compressed and baked in double width molds, split and finished full standard 12"x36"—no "green centers" possible.

Write Dept. 42 for Literature and Sample.

Cork Import Corp., 345 West 40th St., New York City

STEVENSON'S 1922

"Man Size" Door Closer

stops the loss—the outflow of dry cold air, the ruinous inflow of warm moist air—at unclosed doorways.

Size No. 1 (29½ in.) \$9.50 No. 2 (23½ in.) \$8.50
Prices F. O. B. Chester

State size of doors. Whether right or left hand. Whether door and frame are flush.

There's only one way to greater economy—shall we tell you about it?

Stevenson Cold Storage Door Co.

1511 West Fourth St.

Chester, Penna.

Cut shows right hand door closer, No. 1 size, 29½ in. long. Its spring—No. 1 gauge wire 9/32 galv.—would very open so ice and rust cannot clog it. Made in two sizes, and for both right and left hand doors.

Conservation Is The Key To Packers' Success

It Is Not What Is Made—But What Is Saved

The annual losses due to the failure to provide modern methods of refrigeration and air conditioning within packing plants and refrigerated rooms, and PREVENT the accumulation of excessive moisture therein, exact a tremendous toll from the Packing House Industry—which, if taken into accounting, would run into thousands of dollars.

The March of Progress has brought the highest development in the **Science of Refrigeration and Air Conditioning**. Modern science has discarded the old method which depended upon air circulation by gravity.

Today

Browne's Forced Air Circulation and Humidity Control System

*Patented United States, November 11, 1924—Canada, January 8, 1924
Other Patents Pending*

**is producing phenomenal, satisfactory results in Scientific
Refrigeration and Air Conditioning**

The Guarantee

THAT PROTECTS THE PURCHASER

I GUARANTEE—that Browne's Forced Air Circulation and Humidity Control System, has proven by test and conditions to be the **Only** practical, modern, scientific method of Refrigeration and Air Conditioning ever offered to the packing house industry.

THAT—it Removes and Prevents Condensation and Accumulation of Moisture within refrigerated rooms, and upon the products therein, when operated according to instructions.

THAT—all heat and moisture are quickly removed, and all meat products rapidly and uniformly cooled to the desired temperature at a 20% to 30% saving in refrigeration, with an equal increased capacity in the cooling and handling of packing house products.

THAT—cold—dry—clarified air—even—unvarying temperatures—are uniformly maintained throughout ALL parts of the refrigerated rooms, when properly equipped with refrigerant pipes.

THAT—packing house, and other highly perishable food products can be successfully carried under modern scientific refrigeration and air conditioning—in prime condition—from thirty (30) to ninety (90) days longer than is possible wherein gravity air circulation is depended upon.

THAT—waste and early deterioration of packing house products are eliminated, and efficiency and conservation of meat products are obtained. Within sixty (60) days the possible accrued savings resulting therefrom, reimburses the expense of installing the system.

Browne's Forced Air Circulation and Humidity Control System is scientifically and mechanically correct, made from the best material, by the highest skilled labor, and guaranteed against imperfections in material and workmanship.

A separate unit is required for each cooler or refrigerated room, the size and capacity depending upon the size of the room to be equipped, and the existing conditions therein, which must be eliminated. It can be installed **without** extensive alterations.

Estimated cost will be furnished **without** obligation.

Seeing is believing—Initial installations eliminate all skepticism. I am pledged by policy to see that every installation of my system renders satisfactory service.

Kansas City, Mo., U. S. A.
3103 Coleman Road, Dec. 15, 1925.

Milton H. Browne

Chicago Section

Fred Dryfus, of the Dryfus Packing & Provision Company, Lafayette, Ind., was a Chicago visitor this week.

R. D. Hunter, manager of the Swift Canadian plant at Winnipeg, Manitoba, was in Chicago for a few days late in the week.

C. B. Martin, president of Sterne & Son Co., prominent Chicago packinghouse brokers, is in the East this week on a business trip.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 35,853 cattle, 10,891 calves, 79,174 hogs and 44,462 sheep.

Harry I. Hoffman, vice-president of J. S. Hoffman & Co., Inc., left Chicago this week for a combined business and pleasure trip to Florida. He plans to be gone for several weeks.

A. L. Eberhart, of Cross, Roy, Eberhart & Harris, well-known provision brokers, left Chicago this week for Excelsior Springs, Mo., where he will join Mrs. Eberhart.

Prices realized on Swift & Company's sales of carcass beef in Chicago, for the week ending Saturday, February 6, on shipments sold out, ranged from 8.50 cents to 20.25 cents per pound and averaged 13.19 cents per pound.

Robert Burrows, of J. C. Wood & Co., well-known packinghouse brokers, left the city this week for California on a combined business and pleasure trip. He took along his golf clubs, and plans to indulge in his favorite outdoor sport as often as possible.

Provision shipments from Chicago for the week ending Feb. 6, 1926, with comparisons, are officially reported as follows:

	Last week.	Prev. week.	Cor. week, 1925.
Cured meats, lbs.	18,321,000	17,386,000	16,191,000
Fresh meats, lbs.	44,112,000	47,568,000	43,942,000
Lard, lbs.	8,689,000	10,575,000	7,803,000

Among the packers who attended the meeting of the Regional Committee of the Institute of American Meat Packers in Chicago last week were R. T. Keefe, president Henneberry & Co., Arkansas City, Kans.; Howard R. Smith, president Shafer & Co., Baltimore, Md.; F. A. Hunter, president East Side Packing Co., East St. Louis, Ill.; Isaac Powers, vice-president Home Packing & Ice Co., Terre Haute, Ind.; Jay E. Decker, president Jacob E. Decker & Sons Co., Inc., Mason City, Ia.; G. L. Franklin, president Dunlevy-Franklin Co., Pittsburgh, Pa.; S. T. Nash, president Cleveland Provision Co.; F. G. Vogt, F. G. Vogt & Sons, Inc., Philadelphia, Pa.; L. E. Dennig, president St. Louis Independent Packing Co., St. Louis, Mo.; J. W. Rath, president Rath Packing Co., Waterloo, Ia.; A. T. Rohe, vice-president Rohe & Brother, New York City; J. G. Cownie, Jacob Dold Packing Co., Buffalo, N. Y.; Otto Finkbeiner, president Little Rock Packing Co., Little Rock, Ark.

DAVIDSON'S MARKET DATA.

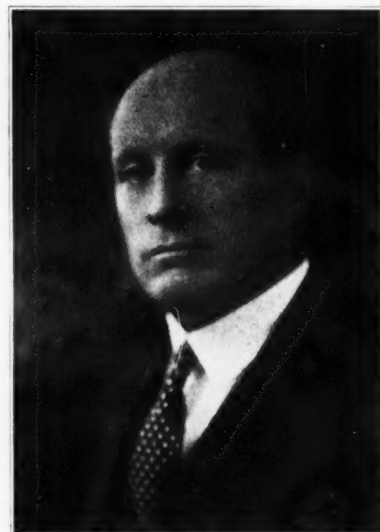
Believing that "hindsight is an aid to foresight," The Davidson Commission Company, Chicago, is distributing its 1925 edition of market statistics, giving prices of lard, short rib sides, oils, tallow, greases and fertilizer materials for the years 1916 to 1925, inclusive. The figures cover the monthly range of prices on these products. The pamphlet is a valuable reference booklet. It can be secured free by writing to the company.

WILSON MEN PROMOTED.

Several shifts have been made in the personnel of Wilson & Co. in recent weeks.

Following the transfer of S. Plaut from the Kansas City plant to New York, where he will look after the company's rendering interests, Col. W. R. Grove, general manager at Oklahoma City, was made general manager at Kansas City. W. H. Garside was then made manager at Oklahoma City.

Col. Grove was later transferred to the management of the Wilson-Martin inter-



COL. W. R. GROVE.

ests at Philadelphia. This is an important link in the company's chain, the plant being equipped not only for slaughtering

D. I. Davis and Associates
624 South Michigan Avenue
CHICAGO, ILL.

George F. Pine Walter L. Munnecke
Pine & Munnecke Co.
Packing House & Cold Storage
Construction; Cork Insulation &
Overhead Track Work.
510 Murphy Bldg. Detroit, Mich. 155 Congress Street

H. P. Henschien R. J. McLaren
HENSCHIE & McLAREN
Architects
1637 Prairie Ave. Chicago, Ill.
PACKING PLANTS AND COLD STORAGE
CONSTRUCTION

M. P. BURT & COMPANY
Engineers & Architects
Packinghouse and Cold Storage Designing—
Consultation on Power and Operating Costs,
Curing, etc. You Profit by Our 25 Years' Ex-
perience. Lower Construction Cost. Higher
efficiency.
206-7 Falls Bldg., MEMPHIS, TENN.

PACKERS ARCHITECTURAL & ENGINEERING CO.
WILLIAM H. KNEHANS, Chief Engineer
ABATTOIR PACKING AND COLD STORAGE PLANTS
Manhattan Building, Chicago, Ill. Cable Address, Pacarco

Packing House Products
Oldest Brokers in Our Line

Tallow Grease Provisions Oils
The Davidson Commission Co.
Tankage Bones Cracklings Hog Hair
Carcass Beef—P. S. Lard—Green Pork
Boneless Beef—Ref. Lard—Cured Pork
Quick Reliable Service Guaranteed
Eight Phones Postal Telegraph Building
All Working CHICAGO, ILL.

C. W. RILEY, Jr.
BROKER
2109 Union Central Bldg., Cincinnati, O.
Provisions, Oils, Greases and Tallows
Offerings Solicited

LEON DASHEW
Counselor At Law
230 Fifth Ave., New York

Charles A. Streets, Broker
Buying and Selling
Provisions Fresh Meats
Tallow Greases
Fertilizer Materials
B. of L. E. Bldg. Cleveland, O

Stadler, Levine & Cravin
Architectural & Mechanical Engineers
Packing Plants—Refrigeration
Plans and Supervision
29 Broadway NEW YORK

H. C. GARDNER F. A. LINDBERG
GARDNER & LINDBERG
ENGINEERS
Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage,
Manufacturing Plants, Power Install-
ations, Investigations
1124 Marquette Bldg. CHICAGO

Fred J. Anders Chas. H. Reimers
ANDERS & REIMERS
ARCHITECTS
ENGINEERS
214 Erie Bldg. Packing House
Cleveland, O. Specialists

and meat packing, but rendering as well.

Col. Grove has made a very distinguished record for himself in the Army. He was associated with Gen. Goethals in the building of the Panama Canal. Later he led the American Polish relief expedition under Herbert Hoover, and was decorated by a number of foreign



H. S. BICKET.

governments for his outstanding services.

He has been with Wilson & Co. for a number of years in various important capacities.

H. S. Bicket, associated with the provision department at executive headquarters in Chicago in an important capacity, has been made general manager of the Wilson plant in Kansas City. This is the second largest plant the company owns, being second in size only to the Chicago plant.

Mr. Bicket started in the packing business at the age of 15. For many years he was with Morris & Company, the last three of which he was provision manager.

Three years ago he joined Wilson & Co., during which time he was associated with the provision department in Chicago in an important capacity.

What pork cuts are cured in dry salt and how is it done? What is the length of time in cure? Ask THE BLUE BOOK, the "Packer's Encyclopedia."

MORE MEAT IN GERMANY.

Slaughtering at the 36 most important slaughter points in Germany for the 11 months January-November, 1925, indicates an increased supply of home produced meat over the same period of the three preceding years. Cattle slaughtering increased 11 per cent compared with the same period of 1924; calves 10 per cent; sheep 34 per cent and hogs 21 per cent.

CHICAGO LIVESTOCK.

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 1.....	26,340	4,585	62,648	23,557
Tues., Feb. 2.....	12,002	3,355	32,513	15,253
Wed., Feb. 3.....	7,851	1,943	15,965	7,337
Thur., Feb. 4.....	10,114	3,513	31,479	12,584
Fri., Feb. 5.....	2,971	819	27,361	14,707
Sat., Feb. 6.....	632	38	6,483	5,202
Total last week.....	59,910	14,053	176,159	78,640
Previous week.....	56,098	14,571	187,554	77,113
Year ago.....	52,025	16,969	206,710	85,306
Two years ago.....	57,604	8,900	228,075	64,386

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Feb. 1.....	5,853	504	14,438	4,191
Tues., Feb. 2.....	3,796	607	5,731	5,105
Wed., Feb. 3.....	3,693	279	6,121	2,609
Thur., Feb. 4.....	3,687	232	13,405	5,834
Fri., Feb. 5.....	1,351	69	11,073	4,176
Sat., Feb. 6.....	184	...	4,353	816
Total last week.....	18,544	1,691	55,122	22,731
Previous week.....	16,353	1,384	58,406	20,471
Year ago.....	21,186	2,358	83,545	24,415
Two years ago.....	20,032	975	81,858	19,126

Receipts at Chicago Stock Yards thus far this year to February 6, with comparative totals:

	1926.	1925.
Cattle	332,748	356,819
Calves	83,720	92,005
Hogs	1,046,847	1,014,213
Sheep	453,143	404,154

Combined weekly hog receipts at eleven markets for week ending February 6, with comparisons:

	Week.	Year to date.
Week ending February 6.....	600,000	3,523,000
Previous week.....	639,000	...
1925	925,000	5,286,000
1924	845,000	5,404,000
1923	767,000	4,800,000
1922	613,000	3,802,000

Combined receipts at seven markets for the week ending February 6, with comparisons:

	*Cattle.	Hogs.	Sheep.
Week ending Feb. 6.....	188,000	533,000	167,000
Previous week.....	182,000	572,000	210,000
1925	177,000	795,000	208,000
1924	171,000	692,000	178,000
1923	165,000	643,000	185,000
1922	168,000	512,000	167,000

Combined receipts at seven points for 1926 to February 6, 1926, with comparisons:

	*Cattle.	Hogs.	Sheep.
1926	1,024,000	3,029,000	1,071,000
1925	1,020,000	4,476,000	982,000
1924	1,064,000	4,446,000	1,183,000
1923	1,128,000	3,966,000	1,180,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle.

Chicago Stock Yards receipts average weight and top and average prices for hogs, with comparisons:

	Average Number weight received.	Prices—lbs. Top.	Average.
*This week.....	176,200	239	\$14.00 \$12.80
Previous week.....	187,544	239	13.75 12.45
1925	206,710	222	11.20 10.60
1924	228,075	230	7.50 7.15
1923	208,018	236	8.85 8.10
1922	177,985	231	10.25 9.50
1921	204,556	232	10.20 9.05
Av. 1921-1925.....	217,100	230	\$ 9.80 \$ 8.90

*Receipts and average weights for week ending February 6, 1926, unofficial.

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lamb.
*Week ending Feb. 6.....	\$ 9.65	\$12.80	\$ 9.00	\$14.50
Previous week.....	9.80	12.45	8.40	14.80
1925	9.25	10.60	8.75	18.20
1924	9.25	7.15	7.95	14.15
1923	9.00	8.10	7.75	14.00
1922	7.15	9.50	7.40	13.85
1921	8.00	9.05	4.25	9.10
Av. 1921-1925.....	\$ 8.55	\$ 8.90	\$ 7.20	\$13.85

Following is given the net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ending Feb. 6.....	41,200	120,400	50,000
Previous week.....	39,745	129,138	50,642
1924	31,439	183,165	60,891
1923	37,573	146,217	45,260
1922	35,692	135,895	39,892

*Saturday, Feb. 6, estimated.

Chicago packers' hog slaughters for the week ending Feb. 6, 1926:

	Cattle.	Hogs.	Sheep.
Armour & Co.....	14,000
Anglo-American	5,300
Swift & Co.....	34,000
Hammond & Co.....	6,000
Morris & Co.....	11,800
Wilson & Co.....	14,400
Boyd-Lanham	7,800
Western Packing Co.....	6,800
Roberts & Oake.....	2,200
Miller & Hart.....	4,600
Independent Packing Co.....	3,500
Brennan Packing Co.....	6,800
Azar Packing Co.....	1,800
Others	28,700
Total	131,300
Previous week.....	141,100
Year ago.....	161,400
1924	105,500
1923	142,800

(For Chicago livestock prices see page 40.)

Increase Your Sausage Sales

by the use of

Perfection Sausage Molds

Sausage Mold Corporation, Inc.

916 E. Main St.

Louisville, Ky.

In Spices, too, the Best Is The Cheapest

J. K. LAUDENSLAGER, Inc.

612-14-16 W. York St.

Philadelphia, Pa.

Importers **SPICES** Grinders

Butchers Mills Brand

40 years reputation among packers for quality

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
February 11, 1926.

Green Meats.

Regular Hams—	
8-10 lbs. avg.	@24½
10-12 lbs. avg.	@24
12-14 lbs. avg.	@22½
14-16 lbs. avg.	@22½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½

Skinned Hams—	
14-16 lbs. avg.	@23½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@21½
20-22 lbs. avg.	@19½
22-24 lbs. avg.	@18
24-26 lbs. avg.	@17½
26-30 lbs. avg.	@16½

Picnics—	
4-6 lbs. avg.	@15½
6-8 lbs. avg.	@14½
8-10 lbs. avg.	@13½
10-12 lbs. avg.	@13½
12-14 lbs. avg.	@13

Bellies—(Square cut and seedless)	
6-8 lbs. avg.	@27½
8-10 lbs. avg.	@26½
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@20½
14-16 lbs. avg.	@19½

Pickled Meats.

Regular Hams—	
8-10 lbs. avg.	@24
10-12 lbs. avg.	@23½
12-14 lbs. avg.	@22½
14-16 lbs. avg.	@21½
16-18 lbs. avg.	@21½
18-20 lbs. avg.	@21½

Boiling Hams—(house run)	
16-18 lbs. avg.	@22
18-20 lbs. avg.	@22
20-22 lbs. avg.	@22

Skinned Hams—	
14-16 lbs. avg.	@23½
16-18 lbs. avg.	@22½
18-20 lbs. avg.	@21½
20-22 lbs. avg.	@19½
22-24 lbs. avg.	@17½
24-26 lbs. avg.	@17
26-30 lbs. avg.	@16½

Picnics—	
4-6 lbs. avg.	@15½
6-8 lbs. avg.	@14½
8-10 lbs. avg.	@14½
10-12 lbs. avg.	@14
12-14 lbs. avg.	@13½

Bellies—(square cut and seedless)	
6-8 lbs. avg.	@27
8-10 lbs. avg.	@25
10-12 lbs. avg.	@22½
12-14 lbs. avg.	@19½
14-16 lbs. avg.	@18½

Dry Salt Meats.

Extra short clears, 35/45.	@15½
Extra short ribs, 35/45.	@15½
Regular plates, 4-6.	@12½
Clear butts, 4-6.	@11½
Jowl butts.	@10½

Fat Backs—	
6-10 lbs. avg.	@11
10-12 lbs. avg.	@11½
12-14 lbs. avg.	@13
14-16 lbs. avg.	@13½
16-18 lbs. avg.	@13½
18-20 lbs. avg.	@14
20-25 lbs. avg.	@14½

Clear Bellies—	
14-16 lbs. avg.	@17
16-18 lbs. avg.	@16½
18-20 lbs. avg.	@16½
20-25 lbs. avg.	@16½
25-30 lbs. avg.	@16½
30-35 lbs. avg.	@16½
35-40 lbs. avg.	@16½
40-50 lbs. avg.	@15½

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET
CHICAGO, ILL.

FUTURE PRICES.

Official Board of Trade Range of Prices.

SATURDAY, FEBRUARY 6, 1926.

	Open.	High.	Low.	Close.
LARD—				
Mar.	15.00	15.00	14.90	14.90
May	15.35	15.35	15.17½	15.20
July	15.52½	15.52½	15.40	15.40

CLEAR BELLIES—				
May	17.00	17.00	16.85	16.85
July				17.15

SHORT RIBS—				
May	16.55	16.55	16.42½	16.42½
July				16.42½

MONDAY, FEBRUARY 8, 1926.

	Open.	High.	Low.	Close.
LARD—				
Mar.	14.77½	14.80	14.60	14.65ax
May	15.12½-10	15.12½	14.95	14.95b
July	15.37½	15.37½	15.20	15.20
Sept.				15.40n

CLEAR BELLIES—				
May	16.80	16.80	16.55	16.55
July	17.00	17.00	16.80	16.80ax

SHORT RIBS—				
May	16.30	16.30	16.30	16.30b
July				16.25ax

TUESDAY, FEBRUARY 9, 1926.

	Open.	High.	Low.	Close.
LARD—				
Mar.	14.57½	14.72½	14.57½	14.72½b
May	14.95-87½	15.02½	14.80	15.00b
July	15.15	15.25	15.12½	15.25ax
Sept.				15.45n

CLEAR BELLIES—				
May	16.50	16.50	16.50	16.50
July				16.75n

SHORT RIBS—				
May	16.05	16.05	16.05	16.32½ax
July				16.05

WEDNESDAY, FEBRUARY 10, 1926.

	Open.	High.	Low.	Close.
LARD—				
Mar.	14.65	14.65	14.50	14.50n
May	14.97½-95	15.00	14.77½	14.77½
July	15.20	15.25	15.05	15.05ax
Sept.	15.42½	15.42½	15.25	15.25n

CLEAR BELLIES—				
May	16.50	16.50	16.47½	16.47½ax
July				16.62½n

SHORT RIBS—				
May	16.20	16.20	16.15	16.15ax
July	16.00	16.00	15.97½	15.97½ax

THURSDAY, FEBRUARY 11, 1926.

	Open.	High.	Low.	Close.
LARD—				
Mar.	14.50	14.60	14.20	14.45
May	14.80	14.92½	14.75	14.77½
July	15.05	15.12½	15.02½	15.05
Sept.				15.25n

CLEAR BELLIES—				
May	16.37½	16.42½	16.37½	16.42½b
July				16.62½n

SHORT RIBS—				
May	16.05	16.05	16.05	16.05
July				15.97½ax

FRIDAY, FEBRUARY 12, 1926.

Holiday—Board Closed.

PORK CUTS AT NEW YORK.

(Special Report to The National Provisioner from H. C. Zaun.)

New York, Feb. 10, 1926.—Wholesale prices on green and S. P. meats: Pork loins, 28@29c; green hams, 8-10 lbs., 28c; 10-12 lbs., 27c; 12-14 lbs., 26c; green picnics, 4-6 lbs., 17@17½c; 6-8 lbs., 16½@17c; green clear bellies, 6-8 lbs., 27c; 8-10 lbs., 26½c; 10-12 lbs., 26c; 12-14 lbs., 25c; S. P. bellies, 6-8 lbs., 21c; 8-10 lbs., 22c; 10-12 lbs., 22c; 12-14 lbs., 21c; S. P. hams, 8-10 lbs., 26c; 10-12 lbs., 25½c; 12-14 lbs., 25c; 18-20 lbs., 25c; city dressed hogs, 21½c; city steam lard, 14¾c; compound, 13¾c.

H. G. S.

Packing House White Paint

Harry G. Sargent Paint Co.

502 Mass. Ave., INDIANAPOLIS, IND.

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ending Thursday, February 11, 1926, with comparisons, were as follows:

	Week ending Feb. 11.	Prev. week.	Cor. week. 1925.
Armour & Co.	10,101	7,885	16,444
Anglo-Amer. Prov. Co.	6,769	7,657	11,395
Swift & Co.	10,702	12,059	22,109
G. H. Hammond Co.	4,661	3,841	10,838
Morris & Co.	10,859	10,300	18,485
Wilson & Co.	11,869	12,865	14,378
Eoyd-Lanham Co.	8,124	7,900	9,879
Western Pkg. & Prov. Co.	6,735	7,344	11,000
Roberts & Onke	4,540	3,544	8,118
Miller & Hart	5,408	2,653	6,363
Independent Packing Co.	2,512	2,837	5,758
Brennan Packing Co.	7,009	6,920	7,147
Agar Packing Co.	2,124	1,762	1,727
Total	91,943	88,547	143,673

CHICAGO RETAIL FRESH MEATS.

Beef.

	No. 1.	No. 2.	No. 3.
Rib roast, heavy end.	30	25	12
Rib roast, light end.	40	30	20
Chuck roast	26	20	14
Steaks, round.	45	35	20
Steaks, sirloin, first cut.	45	35	22
Steaks, porterhouse	65	40	25
Steaks, flank	28	25	18
Beef stew, chuck.	20	18	12½
Corned briskets, boneless.	24	22	18
Corned plates	16	12	10
Corned rumps, boneless.	25	22	18

Lamb.

	Good.	Com.
Hindquarters	40	28
Legs	45	21
Stews	12½	10
Chops, shoulder	24	10
Chops, rib and loin.	60	..

Mutton.

Legs	24	..
Stew	16	..
Shoulders	16	..
Chops, rib and loin.	30	..

Pork.

Loins, whole, 8@10 avg.	28	@30
Loins, whole, 10@12 avg.	26	@27
Loins, whole, 12@14 avg.	25	@26
Loins, whole, 14 and over.	23	@24
Chops	32	@32
Shoulders	22	@22
Butts	25	@25
Spareribs	25	@25
Hocks	14	@14
Leaf lard, unrendered	22	@22

Veal.

Hindquarters	28	@38
Forequarters	18	@24
Legs	24	@35
Butts	14	@14
Shoulders	12	@24
Cutlets	20	@20
Rib and loin chops.	40	@40

Butchers' Offal.

Suet	6	@6
Shop fat	8	@8
Bones, per 100 lbs.	50	@50
Calf skins	19	@19
Klips	15	@15
Deacons	12	@12

CURING MATERIALS.

	Bbls.	Sacks.
Nitrite of Soda, 1 c. l. Chicago.	10½	..
Double refined saltpetre, gran., 1 c. l.	6½	6½
Crystals	8	7½
Double refined nitrate of soda, f. o. b. N. Y. & S. S., carloads.	3½	3½
Less than carloads, granulated.	4½	4
Crystals	5½	5
Keps, 100@130 lbs., 10 more	9	8½
Boric acid, in carloads, powdered, in bbls.	9	9½
Crystal to powdered, in bbls., in 5-ton lots or more.	9½	9½
In bbls. in less than 5-ton lots.	9½	10
Borax, carloads, powdered, in bbls.	5	4½
In ton lots, gran. or powdered, in bbls.	5½	5

Salt—		
Granulated, car lots, per ton, f.o.b. Chicago, bulk	7.40	
Medium, car lots, per ton, f.o.b. Chicago, bulk	8.10	
Rock, car lots, per ton, f.o.b. Chicago.	7.30	

Sugar—		
Raw sugar, 96 basis.	64.35	
Second sugar, 90 basis.	64.25	
Syrup, testing 63 and 65 combined sucrose, and invert	63½	
Standard granulated f.o.b. refiners (2%)	65.50	
Plantation granulated f.o.b. New Orleans less (2%)	65.30	

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ending Feb. 13.	Cor. week, 1925.
Prime native steers.....	17 @10	19 @10
Grid native steers.....	15 @17	18 @18 1/2
Medium steers.....	12 @16	14 @16
Heifers, good.....	13 @18	13 @18
Cows.....	9 @13	7 @11
Hind quarters, choice.....	@25	@27
Fore quarters, choice.....	@17	@15

Beef Cuts.

Steer Loins, No. 1.....	@35	@33
Steer Loins, No. 2.....	@30	@30
Steer Short Loins, No. 1.....	@45	@45
Steer Short Loins, No. 2.....	@35	@40
Steer Loin Ends (hips).....	@26	@24
Steer Loin Ends, No. 2.....	@25	@24
Cow Loins.....	@24	@19
Cow Short Loins.....	@19	@25
Cow Loin Ends (hips).....	@16	@16
Steer Ribs, No. 1.....	@26	@22
Steer Ribs, No. 2.....	@22	@23
Cow Ribs, No. 1.....	@18	@18
Cow Ribs, No. 2.....	@18	@16
Steer Rounds, No. 1.....	@15 1/2	@13 1/2
Steer Chucks, No. 1.....	@13 1/2	@12
Steer Chucks, No. 2.....	@12	@11
Cow Rounds.....	@12	@10
Cow Chucks.....	@10	@8
Steer Plates.....	9 1/2 @13	@10 1/2
Medium Plates.....	@13	@10
Briskets, No. 1.....	@20	@16
Briskets, No. 2.....	@14	@10
Steer Navel Ends.....	@10	@7
Cow Navel Ends.....	@8 1/2	@5 1/2
Fore Shanks.....	@6	@5 1/2
Hind Shanks.....	@6	@5 1/2
Rolls.....	@20	@18
Strip Loins, No. 1, boneless.....	@40	@40
Strip Loins, No. 2.....	@40	@40
Strip Loins, No. 3.....	@40	@40
Sirloin Butts, No. 1.....	@28	@30
Sirloin Butts, No. 2.....	@23	@25
Beef Tenderloins, No. 1.....	@70	@75
Beef Tenderloins, No. 2.....	@65	@65
Rump Butts.....	@18	@17
Flank Steaks.....	@18	@15
Shoulder Clods.....	@15	@10
Hanging Tenderloins.....	@10	@10

Beef Products.

Brains, per lb.....	11 1/2 @12 1/2	9 @10
Hearts.....	@9	@6 1/2
Tongues.....	20 @30	20 @30
Sweetbreads.....	@35	38 @42
Ox-Tail, per lb.....	@12	10 @11
Fresh Tripe, H. C.....	@4	@4
Fresh Tripe, H. C.....	@6 1/2	@6 1/2
Livers.....	11 @14	9 @10
Kidneys, per lb.....	9 1/2 @10	@8

Veal.

Choice Carcasses.....	20 @22	18 @20
Good Carcasses.....	15 @19	14 @17
Good Saddle.....	20 @28	18 @28
Good Backs.....	12 @14	12 @14
Medium Backs.....	@12	6 @8

Veal Products.

Brains, each.....	14 @15	9 @11
Sweetbreads.....	58 @60	52 @60
Calf Livers.....	@40	35 @37

Lamb.

Choice Lambs.....	@28	@28
Medium Lambs.....	@25	@25
Choice Saddle.....	@20	@20
Medium Saddle.....	@28	@28
Choice Fores.....	@22	@24
Medium Fores.....	@20	@24
Lamb Fries, per lb.....	@32	31 @32
Lamb Tongues, each.....	@13	@13
Lamb Kidneys, per lb.....	@25	@25

Mutton.

Heavy Sheep.....	@13	@11
Light Sheep.....	@16	@16
Heavy Saddle.....	@15	@14
Light Saddle.....	@18	@18
Heavy Fores.....	@10	@8
Light Fores.....	@14	@14
Mutton Legs.....	@20	@21
Mutton Loins.....	@15	@14
Mutton Steaks.....	@12	@10
Sheep Tongues.....	@13	@10
Sheep Heads, each.....	@10	@10

Fresh Pork, Etc.

Dressed Hogs.....	@25	@15
Pork Loins, 8 to 10 lbs. avg.....	23 @24	@18
Hams.....	@30	@20
Bellies.....	@29	@22
Calas.....	@18 1/2	@13
Skinned Shoulders.....	16 @17	@15
Tenderloins.....	50 @52	@45
Spare Ribs.....	15 @16	@12
Leaf Lard.....	@16	@16
Back Fat.....	@17	@16
Butts.....	10 @19	@16
Hocks.....	@16	@16
Tails.....	@20	@20
Neck Bones.....	5 @6	@4
Tail Bones.....	@12	@12
Slip Bones.....	@9	@9
Blade Bones.....	@15	@8 1/2
Pigs' Feet.....	@8	@5
Kidneys, per lb.....	10 @11	@8
Livers.....	@8	@7
Brains.....	14 @15	@8
Bars.....	@8	@6 1/2
Snouts.....	@11	@8
Heads.....	@10	@8

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@20
Country style sausage, fresh in bulk.....	@20
Country style sausage, fresh in bulk.....	@18
Country style sausage, smoked.....	@23
Mixed sausage, fresh.....	@17
Frankfurts in pork casings.....	@21
Frankfurts in sheep casings.....	@21
Bologna in beef bungs, choice.....	@17
Bologna in beef middles, choice.....	@18
Bologna in cloth, paraffined, choice.....	@15
Liver sausage in hog bungs.....	@23
Liver sausage in beef rounds.....	@14
Head cheese.....	@16
New England luncheon specialty.....	@27
Liberly luncheon specialty.....	@20
Mixed luncheon specialty.....	@16
Tongue sausage.....	@25
Blood sausage.....	@19
Polish sausage.....	@17
Scuse.....	@18

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@62
Cervelat, new condition, in hog bungs.....	@22
Cervelat, new condition, in beef middles.....	@22
Thuringer Cervelat.....	@25
Farmer.....	@32
Holsteiner.....	@30
B. C. Salami, choice, in hog bungs.....	@49
Milano Salami, choice, in hog bungs.....	@50
B. C. Salami, new condition.....	@26
Frisses, choice, in hog middles.....	@43
Genoa style Salami.....	@36
Pepperoni.....	@42
Mortadella, new condition.....	@25
Capicola.....	@44
Italian style hams.....	@44
Virginia style hams.....	@44

SAUSAGE IN OIL.

Bologna style sausage in beef rounds.....	\$7.00
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	8.50
Frankfurt style sausage in sheep casings.....	8.50
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	8.50
Frankfurt style sausage in pork casings.....	7.50
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	8.50
Smoked link sausage in pork casings.....	7.50
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	13 @13 1/2
Special lean pork trimmings.....	17 1/2 @18
Extra lean pork trimmings.....	19 @20
Neck bone trimmings.....	@14
Pork cheek meat.....	@10
Pork hearts.....	6 @6 1/2
Fancy boneless bulk meat (heavy).....	11 @11 1/2
Boneless chucks.....	10 @10 1/2
Shank meat.....	9 1/2 @9 1/2
No. 1 beef trimmings.....	4 @4
Beef hearts.....	7 1/2 @7 1/2
Beef cheeks, trimmed.....	@8 1/2
Dr. canner cows, 300 lbs. and up.....	@7 1/2
Dr. cutters, 400 lbs. and up.....	@8
Dr. bologna bulks, 500-700 lbs.....	8 1/2 @9
Beef tripe.....	@5
Cured pork tongues (can. tm.).....	16 @16 1/2

(These are prices to wholesalers, on material packed in new slack barrels for shipment.)

SAUSAGE CASINGS.

(F. O. B. CHICAGO.)

Beef rounds, domestic, 180 sets per tierce.....	@18
Beef rounds, domestic, 140 sets per tierce.....	@25
Beef rounds, export, 225 sets per tierce.....	@31
per set.....	@1.50
Beef middles, 110 sets per tierce, per set.....	@22
Beef bungs, No. 1, 400 pieces per tierce, per piece.....	@22
Beef bungs, No. 2, 400 pieces per tierce, per piece.....	@24
Beef weasands, No. 1, per piece.....	@8
Beef weasands, No. 2, per piece.....	@8
Beef bladders, small, per doz.....	@1.45
Beef bladders, medium, per doz.....	@1.85
Beef bladders, large, per doz.....	@1.85
Hog casings, medium, per bbl. 100 yds.....	@2.25
Hog casings, narrow, per lb. f. o. s.....	@3.00
Hog middles, without cap, per set.....	@17
Hog middles, with cap, per set.....	@20
Hog bungs, export.....	@23
Hog bungs, large prime.....	@30
Hog bungs, medium.....	@19
Hog bungs, small prime.....	@14
Hog stomachs, per piece.....	@6
Hog stomachs, per piece.....	@8

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	14.00
Honeycomb tripe, 200-lb. bbl.....	16.00
Pocket honeycomb tripe, 200-lb. bbl.....	18.00
Pork feet, 200-lb. bbl.....	17.50
Pork tongues, 200-lb. bbl.....	63.00
Lamb tongues, long cut, 200-lb. bbl.....	42.00
Lamb tongues, short cut, 200-lb. bbl.....	51.00

BARRELED PORK AND BEEF.

Mess pork, regular.....	34.50
Family back pork, 20 to 34 pieces.....	37.00
Family back pork, 35 to 45 pieces.....	38.00
Clear back pork, 40 to 50 pieces.....	35.50
Clear plate pork, 25 to 35 pieces.....	28.00
Clear plate pork, 35 to 45 pieces.....	27.00
Risket pork.....	42.00
Bean pork.....	27.50
Plate beef.....	28.00
Extra plate beef, 200 lb. bbls.....	25.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.80 @1.85
Oak pork barrels, black iron hoops.....	2.00 @2.05
Ash pork barrels, galv. iron hoops.....	2.00 @2.05
White oak ham tierces.....	@8.20
Red oak lard tierces.....	2.37 1/2 @2.40
White oak lard tierces.....	2.57 1/2 @2.62 1/2

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@26
White animal fat margarine in 1 lb. cartons, rolls or prints, f. o. b. Chicago.....	@22 1/2
Nut margarine, 1 lb. cartons, f. o. b. Chicago (30 and 60 lb. solid packed tubs, 1c per lb. less).....	@22
Pastry oleomargarine, 60-lb. tubs, f.o.b. Chicago.....	@16

DRY SALT MEATS.

Extra short clears.....	@15 1/2
Extra short ribs.....	@15 1/2
Short clear middles, 60-lb. avg.....	@10 1/2
Clear bellies, 14 1/2 lb. bbls.....	@17 1/2
Clear bellies, 18 1/2 lb. bbls.....	@10 1/2
Clear bellies, 25 1/2 lb. bbls.....	@16 1/2
Rib bellies, 25 1/2 lb. bbls.....	@16 1/2
Fat backs, 12 1/2 lb. bbls.....	@12
Fat backs, 12 1/2 lb. bbls.....	@13 1/2
Fat backs, 14 1/2 lb. bbls.....	@14 1/2
Regular plates.....	@12 1/2
Butts.....	@11

WHOLESALE SMOKED MEATS.

Regular hams, fancy, 14 1/2 lb. bbls.....	@30 1/2
Skinned hams, fancy, 10 1/2 lb. bbls.....	@31
Standard regular hams, 12 1/2 lb. bbls.....	28 1/2 @29
Picnics, 6 1/2 lb. bbls.....	@20 1/2
Standard bacon, 4 1/2 lb. bbls.....	@35
Standard bacon, 10 1/2 lb. bbls.....	@30
Standard bacon, 12 1/2 lb. bbls.....	@27 1/2
Standard bacon strips, 6 1/2 lb. bbls.....	@27 1/2
Cooked hams, choice, skin on, surplus fat off, smoked.....	@41
Cooked hams, choice, skinned, surplus fat off.....	@42
Cooked hams, choice, skinned, surplus fat off.....	@43
Cooked picnics, skin on, surplus fat off.....	@27
Cooked picnics, skinned, surplus fat off.....	@28
Cooked loin roll, smoked.....	@43

ANIMAL OILS.

Prime lard oil.....	16 1/2 @17
Extra lard oil, strained.....	14 1/2 @14 1/2
Extra lard oil.....	13 1/2 @14 1/2
Extra No. 1 lard.....	13 @13 1/2
No. 1 lard oil.....	12 1/2 @13
No. 2 lard oil.....	12 1/2 @12 1/2
Extra neatfoot oil.....	16 1/2 @17
Extra neatfoot oil.....	13 1/2 @13 1/2
No. 1 neatfoot oil.....	12 1/2 @13
Acidless tallow oil.....	12 @12 1/2

LARD (Unrefined).

Prime, steam, cash tierces.....	@14.30
Prime, steam, loose.....	@13.00
Leaf, raw.....	@13.50
Neutral lard.....	@16.25

LARD (Refined).

Pure lard, kettle rendered, per lb.....	@14.00
Pure lard, tierces.....	@14.25
Compound.....	@12.50

OLEO OIL AND STEARINE.

Oleo oil, extra.....	12 1/2 @13
Oleo stock.....	12 1/2 @13
Prime No. 1 oleo oil.....	11 1/2 @12
Prime No. 2 oleo oil.....	11 @11 1/2
No. 3 oleo oil.....	10 1/2 @11
Prime oleo stearine, edible.....	12 1/2 @12 1/2

TALLOW AND GREASES.

Edible tallow, under 2% acid, 45 tierces.....	10 1/2 @10 1/2
Prime Pkrs. tallow.....	9 1/2 @9 1/2
No. 1 tallow, basis 10% f.f.a. 42 tierces.....	9 @9 1/2
No. 2 tallow, basis 40% f.f.a. 40 tierces.....	8 1/2 @8 1/2
Choice white grease, max. 4% acid, loose.....	10 @10 1/2
B-White grease, max. 5% acid.....	9 @9 1/2
Yellow grease, 12-15 f.f.a.....	8 1/2 @8 1/2
Brown grease, 40 f.f.a.....	8 @8 1/2

VEGETABLE OILS.

Crude cotton seed oil—in tanks f.o.b. Valley points.....	9 1/2 @10
White deodorized, in bbls., c.a.f. Chicago.....	12 1/2 @13
Yellow, deodorized, in bbls.....	12 1/2 @12 1/2
Snap stock, 50% f.f.a. basis, f.o.b. mills.....	2 1/2 @2 1/2
Corn oil in tanks, f.o.b. mills.....	9 @9
Soya bean oil, seller's tanks f.o.b. coast.....	11 @11 1/2
Cocconut oil, seller's tank, f.o.b. coast.....	9 1/2 @9 1/2
Refined in bbls., c.a.f. Chicago, nom.....	13 @13 1/2

FERTILIZERS.

Blood, unground and ground.....	3.75 @4.00
Hoofmeal.....	3.15 @3.25
Ground tankage, 10 to 12%.....	3.10 @3.25
Ground tankage, 6 to 9%.....	2.55 @2.65
Crushed and unground tankage.....	2.75 @3.00
Ground raw bone per ton.....	30.00 @32.00
Ground steam bone per ton.....	25.00 @27.00
Unground steam bone per ton.....	20.00 @23.00
Unground bone tankage per ton.....	17.00 @22.00

HORNS, HOOFS AND BONES.

No. 1 horns, 75 lbs. average.....	2.75 @2.85
No. 2 horns, 40 lb. average.....	1.90 @2.05
No. 3 horns.....	1.25 @1.40
Horns, black and striped.....	35.00 @50.00
Horns, white.....	70.00 @75.00
Round shin bones, heavies.....	90.00 @100.00
Round shin bones, lights and med.....	55.00 @65.00
Heavy flats.....	50.00 @55.00
Light flats.....	45.00 @50.00
Thigh bones, heavies.....	90.00 @100.00
Thigh bones, lights and med.....	85.00 @90.00
Buttock bones.....	50.00 @60.00

Note—These quotations apply to No. 1 product, which must be assorted, free from grease spots and cracks, hard and clean, uniform as to cut and weight. Packed in double bags and cartoned lots. Quotations on unselected stock will be found in "Packinghouse By-Products Markets" reports on another page.

Retail Section

Cooling the Meat Market Must Know What Part of Coils To Place in Brine

What part of the ammonia coils should be submerged in the brine hold-over tank to secure the best results?

Or does it make any difference?

It does make a big difference, because if too large a part of the coils is placed in the brine, it will become too cold and trouble will be experienced with the formation of ice in the hold-over tank.

On the other hand, if too small a portion of the coils is submerged, the brine will not be cooled enough to keep the ice box cool while the plant is shut down.

In the following article, one of a series written for THE NATIONAL PROVISIONER by a refrigerating expert, this important point is taken up, and a table is given which will be of great help in checking up on hold-over tanks.

The principles of shop refrigeration were outlined in the first two articles in this series, which appeared in THE NATIONAL PROVISIONER of Mar. 21 and April 4, 1925.

In the third, in the issue of April 18, the construction of the cooler was taken up. The discussion of the ice bunker was begun in the issue of May 2, and was continued in the May 16 issue. Dry air refrigeration was taken up in the sixth article, in the issue of May 30. Mechanical refrigeration was the subject of the seventh of the series, in the issue of June 13.

In the issue of July 25, the discussion of the part time plant was begun, and was continued in the ninth installment in the August 8 issue. The automatic plant was taken up in the issue of Aug. 22.

The brine system of cooling was the topic of the eleventh article, in the issue of Sept. 5, while the 12th, in the issue of Sept. 26, discussed the advantages of mechanical refrigeration.

The refrigerated display case was the subject of the 13th of the series, in the issue of Oct. 17. The ammonia compressor was discussed in the 14th of the series, in the Oct. 24 issue.

Brine hold-over tanks were the subject of the 15th, in the issue of Nov. 21. The piping system was discussed in the Nov. 28 issue.

The use of brine tubes as hold-over tanks was taken up in the 17th, in the issue of Dec. 19, 1925. Another type of hold-over tank was discussed in the issue of Jan. 2, 1926.

The use of brine spray in the meat market was taken up in the issue of Jan. 30, 1926.

Pipe Proportions

By M. W. Stoms.

Another arrangement of hold-over tank and coils, suitable for cooler having a very low head room and no bunker loft, is shown in the accompanying diagram. The air circulation around the tank and coils is shown by the arrows.

This arrangement gives satisfactory results, but is not so good as where the tank and coils can be located in a bunker loft.

What Portion of Coils to Submerge.

In all the various arrangements of tanks and coils, part of the ammonia pipe coils have been shown submerged in the brine in the hold-over tanks. Various propor-

tions have been used in dividing the amount of coils placed in the tanks, and in the cooler.

Some engineers specify that 40 per cent of the coils be placed in the tanks, while others specify 30 per cent. The length of operating time would, of course, affect the proportioning of the coils to some extent.

Considering everything affecting the proportion of wet and dry coils, the following has been found to give satisfactory results:

8 hrs. Operation		10 hrs. Operation		12 hrs. Operation	
Coils		Coils		Coils	
Wet	Dry	Wet	Dry	Wet	Dry
45%	55%	35%	65%	27%	73%

If the amount of wet coils is too great for the amount of work they have to perform, the brine in the hold-over tank will become too cold and trouble will be experienced with excessive ice accumulation on the tank surface. If the wet coils are too small, the temperature of the refrigerator will not hold-over during the shut-down period.

Must be Properly Proportioned.

If the wet and dry coils have been

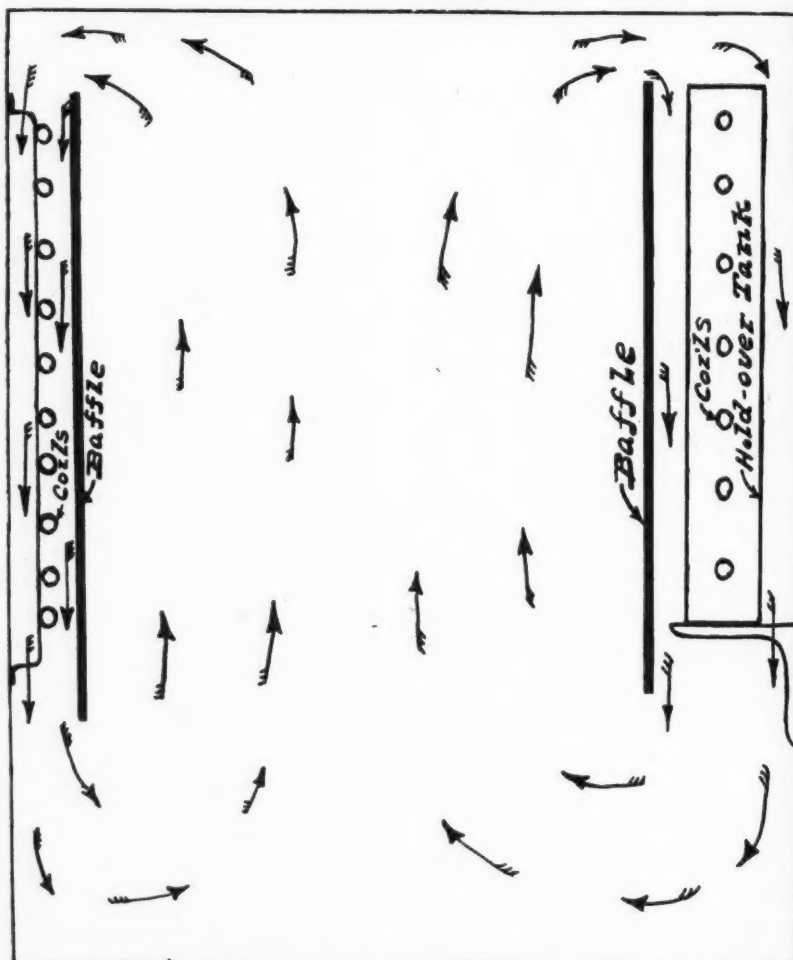
properly proportioned for the specific time of operation, then at the end of the operating period the refrigerator temperature will be at the point desired, and the brine temperature will be at the proper point to hold over the cooler temperature.

It must be remembered, however, that an absolutely constant cooler temperature cannot be secured by part time plants, since a few degrees rise in temperature of the cooler is to be expected. If the plant has been correctly designed and proportioned you should secure a temperature of say, 35 deg. F. at the end of the operating period, and have a temperature of about 40 deg. F. at the start of the operating period.

If the amount of dry or exposed ammonia piping is excessive, the desired cooler temperature is secured too quickly for the brine in the "hold-over" tank to be properly chilled, and consequently the cooler temperature will not hold-over as desired.

If the dry coils be too few, then the hours of operation become excessive before the proper temperature can be secured, and very likely the brine temperature becomes too low for the best results to be secured.

(EDITOR'S NOTE.—Future articles in this series will discuss pipe connections, balancing the refrigerating plant, etc.)



COOLING ICE BOX WITH LOW HEAD ROOM.

This arrangement of brine, coils and hold-over tank is designed for coolers with low head room and no bunker loft. A very good air circulation is obtained in this manner, as shown by the arrows.

Tell This to Your Customers

Under this heading will appear information which should be of value to meat retailers in educating their customers and building up trade. Cut it out and use it.

STUFFED VEAL SHOULDER.

Veal shoulder prepared in this manner will make a delicious dish and one that is economical. Tell this to your customers. The recipe is taken from "Meat for the Family," published by the National Live Stock and Meat Board.

Cut into cubes $\frac{1}{2}$ cup of carrots, 1 medium-sized onion, $\frac{1}{2}$ cup turnips and $\frac{1}{2}$ cup potatoes. Spread vegetables on $1\frac{1}{2}$ lb. veal shoulder (use flat piece). Then with fingers roll up the meat like a jelly roll, place in a baking dish and cook until done. Place small amount of water in the bottom of the pan and baste often. Season to taste with salt and pepper.

MEAT SCHOOL SUCCESSFUL.

Hundreds of women in Cleveland, O., took advantage of the "Housewives' Meat School" held in that city during the week of February 8 to 13, 1926. Results of the first two days' activities, as furnished by the National Live Stock and Meat Board, which sponsored this school, showed a total of nine meetings and an average attendance of 175 women.

Five of the meetings were held in schools, where the audiences were comprised of parent-teachers' associations and home economics instructors and their students. The four others were gatherings of women's clubs. A large number of meetings were scheduled for the remaining four days of the week.

At each meeting the women were given detailed instructions on meat selection, preparation, and cooking. The speakers were Miss Inez S. Willson, Director of the Department of Home Economics, National Live Stock and Meat Board, A. T. Edinger of the U. S. Department of Agriculture, and Paul Gerlaugh of Ohio State University. The women were very attentive and asked quite a number of questions at the close of the lectures.

The second phase of the Board's campaign carrying meat facts to housewives in the heavy consuming centers of the eastern states will be staged at Columbus, O., during the week of February 15-20.

Local arrangements for the Columbus activities were made largely by Paul Gerlaugh of Ohio State University. Thus far Mr. Gerlaugh reports that arrangements have been made for nine meetings of women at each of which a meat lecture, accompanied by a meat cutting demonstration, will be given. As in Cleveland, these meetings will be addressed by Miss Willson, Mr. Edinger and Mr. Gerlaugh.

MARKETS TO CLOSE EVENINGS.

All retail meat markets in Coos Bay, Marshfield and North Ben, Ore., have agreed to close at 6 P. M. hereafter. Previously all meat markets remained open Saturday evenings, but on the suggestion of the Coos County Business Men's Association all markets will close at 6 o'clock every evening.

MR. RETAILER: Something wrong in the shop? Write to Retail Editor, THE NATIONAL PROVISIONER, about it.

LOCAL AND PERSONAL.

Buege and Gastrau have sold their meat market in Waukesha, Wis., to Charles Dietscher.

Frank Freshney has sold his meat market in Alvin, Tex., to S. O. Smith, Jr.

The Miller Meat Market in Pryor, Okla., has been sold to H. S. Sitz and Boone Casey.

S. W. Quindt has sold a half interest in his New Fulton Meat Market, 409 North Main street, Topeka, Kans., to D. N. Danielson.

A new meat market has been opened in Corpus Christi, Tex., by A. G. Scherrer.

A new meat market has been opened in Liberty, Mo., by E. T. Weicker.

The Popp Meat Market in Kinsley, Kans., has been sold to A. O. Campbell.

A new meat market has been opened in Waxahachie, Tex., by Hugh Ramsey and E. R. Smith.

George Klos has sold his interest in the Barnett & Klos Meat Market in Winnet, S. D., to his partner, Stanley Barnett.

E. C. Fregon has sold his meat market in Turton, S. D., to Olaf Skatvold.

The Ferris Meat Market in Fairview, Mont., has been sold to H. F. Darrow.

Gust Lindquist has sold his Lake Shore Meat Market in Erskine, Minn., to Erick Lindgren.

A new meat market has been opened in Arlington, Nebr., by Doney Christianson.

A new meat market, known as the Cash Meat Market, has been opened in Dillon, Mont., by Chester Hale and Chris Bay.

A new meat market has been opened in What Cheer, Ia., by Mick & McConnell.

A new meat market, known as the Palace Meat Market, has been established in Colfax, Ia., by T. E. Baldwin and B. F. McSorley.

J. C. Krogh has sold his Broadway Meat Market in Columbus, N. D., to Rolland Truax and Arthur Amundson.

A new meat market, known as the "Sanitary Case Market," has been opened in Shelby, Mont., by John Porter.

W. J. Wambach and Son have opened a new meat market at Layton Blvd., and Lincoln avenue, Milwaukee, Wis.

A new meat market is soon to be opened in Glenwood, Minn., by R. M. Smedstad.

Straight Talks to Retailers

The retail meat trade is just beginning to find out "What's the Matter with the Meat Business?"

It is "taking a tumble to itself!"

It is discovering the difference between a "butcher" and a "meat merchant."

It has been told some very plain truths during the past year or two about its faults and their remedies.

And it likes the medicine!

One of those who have talked "straight from the shoulder" is W. C. Davis, of the U. S. Department of Agriculture, who has studied retail meat trade conditions all over the United States, and whose report in 1925 created a sensation. It also made him one of the most popular men who ever addressed a retailers' convention.

Mr. Davis is writing a series of "Straight Talks to Retailers" for readers of THE NATIONAL PROVISIONER. The next will appear in an early issue. Watch for it.

Sven Nelson has purchased the Finch Meat Market in Moorehead, Minn.

D. Cole has sold his meat market in Stuyvesant Falls, N. Y., to S. M. Liepshutz.

A new meat market has been opened in Lorain, Ohio, by Mack Bohanek.

The Stott Meat Market in Mason City, Ia., was recently destroyed by fire.

Shepard & Brooks have sold their meat market and grocery in Painesville, Ohio, to Harry Johnson and George Smith.

A new meat market, known as the Market of Quality, has been opened at 2243 Avenue D, Brooklyn, N. Y., by John Kneuer.

L. A. Pummill and his brother Everett, have sold their Cash Meat Market in Crocker, Mo., to A. J. Decker & Sons.

Nick Weis has disposed of his butcher shop in Dallas, S. D., to L. U. Vashols, of Verdigris, Neb.

G. W. Crouse has purchased the meat market in Bloomington, Neb.

L. T. Hosick has purchased the interest of his partner, F. C. Gumprecht, in the Central Meat Market, Central City, Nebr.

Arch Burgess has purchased the butcher shop of L. R. Workman in Brunswick, Neb.

Roy Nansel has purchased the City Meat Market in Arnold, Neb., from James Hacker.

Charles DeForest has established a meat department in his grocery store in North Platte, Neb.

George Goetz has purchased the meat business of George Walz in Hartington, Neb.

L. L. Yost has disposed of his meat business in Belden, Neb., to J. G. Myers.

A. D. Anderson has purchased the Baxter Meat Market, in Red Oak, Ia., from Fred Smaha.

John Funnell has sold his meat business in Terra Bella, Cal., to B. J. Cripps.

John Flatjo & Son have sold their stock of meats, etc., at 1120 Franklin, Santa Clara, Cal., to Skaggs Cash Grocery.

A. J. Hockinson has purchased the Heins New Meat Market in Camas, Wash.

Gray & Adams have succeeded to the meat business of Adams & Thompson in Woodland, Wash.

Joe Harding has sold the Bellevue Grocery & Market in Bellevue, Wash., to Sam Rubin and Leo Malek.

Carl Rismmurger is about to open a new meat market in Parma, Ida.

A. H. Pence will open a new meat market in North Bend, Ore.

Frank Davis has sold his meat and grocery business in Myrtle Point, Ore., to O. T. Jones.

C. F. Miller has purchased the DeWitt meat market in Ransom, Kas.

O. L. Hemmick has closed his meat market in Augusta, Kas.

For Sausage Makers

BELL'S

Patent Parchment Lined

SAUSAGE BAGS

and

SAUSAGE SEASONINGS

For Samples and Prices, write

THE WM. G. BELL CO.

BOSTON

MASS.

New York Section

H. B. Collins, produce department, Swift & Company, Chicago, was in New York.

President L. H. Guthrie, of the Marion Packing Co., Marion, Ohio, was in the city this week.

Thos. E. Wilson, president of Wilson & Co., Chicago, was a visitor to the city this week.

Joseph M. Emmart, president of the Emmart Packing Company, Louisville, Ky., paid a visit to New York during the week.

William F. Brunner, president of the Patterson Parchment Paper Co., Passaic, N. J., is on an extensive trip to the Far East.

The trade will regret to learn of the passing of Marian, eldest daughter of O. Andresen, manager in the New York District for Allied Packers, Inc., last week after a short illness.

William Zeigler, at one time president of the old West Side Branch and now an active member of Ye Olde New York Branch, United Master Butchers of America, affiliated with the National Retail Meat Dealers, celebrated a birthday on February 2nd.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending Jan. 23, 1926: Meat—Manhattan, 42 lbs.; Brooklyn, 1 lb.; total, 43 lbs. Fish—Manhattan, 968 lbs.; Brooklyn, 400 lbs.; total, 1,368 lbs. Poultry and Game—Manhattan, 250 lbs.; Bronx, 15 lbs.; total, 265 lbs.

There must be something more than fascinating about Far Rockaway when such dyed-in-the-wool New Yorkers as Mr. and Mrs. George Kramer forsake the bright lights of Manhattan for it as an all-year residence. During the summer the site was secured and work on the erection of their new home was commenced. This has just been completed, and on Wednesday of last week Mr. and Mrs. Kramer moved to 802 Harding Street, Far Rockaway. Mr. Charles Kramer, who has been making his home with his brother, also

will make Far Rockaway his permanent home—unless some of the New York girls get busy!

A very interesting program was presented at the evening class in meat packing at Columbia University on Thursday of last week. Mr. Malone, superintendent of Armour and Company's refinery at Jersey City, explained some of the technical points in the manufacture of lard. Charles Wuhrman made a complete sketch of a lard refinery and its operations, following the raw fat through the entire process until the lard is put in packages.

The first social event of the Ladies' Auxiliary, United Master Butchers of America, during 1926 was held on Wednesday afternoon of last week. It was an open meeting and invitations were extended to the female relatives of the members of the seven Greater New York Branches. After a short business meeting, games and other amusements were enjoyed by all. Prizes were awarded and sandwiches furnished by Mesdames Anselm, Burck and Schaefer, and homemade cake by Mrs. DiMatteo, were served with coffee. Such a pleasant afternoon was spent by the ladies that they are looking forward with keen interest to the next event.

N. Y. BUTCHERS' CALFSKIN ASSN.

Excellent progress was reported at the annual meeting of the New York Butchers' Calfskin Association, held recently in New York. Secretary Fred Dietz's report showed that about 513,000 skins had been handled by the association during the past year. A dividend of six per cent was declared on the capital stock of the association, with an additional payment of 36c per skin.

Among the visitors present were Fred Hirsch, president of the state association, United Master Butchers of America, Moe Loeb, Charles Hembdt and John Hildebrand.

The board of directors was reelected as follows: Herman Schlosser, O. Edward Jahrsdorfer, Herman Heinemann, Fred Dietz, Albert Rosen, George Kramer and Aaron Roth.

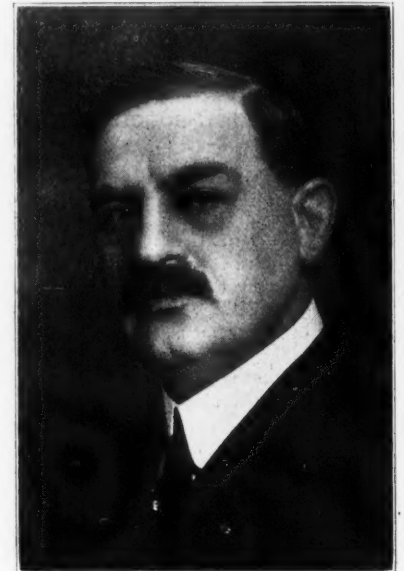
Officers were elected by the board, as follows: Herman Schlosser, president; O. Edward Jahrsdorfer, vice-president; Herman Heinemann, treasurer; Fred Dietz, secretary.

BURCK CELEBRATES BIRTHDAY.

Surrounded by his family, friends of long standing and "the gang," Frank P. Burck, Chairman of the New York Meat Council, celebrated his 63rd birthday on Tuesday evening of this week.

By way of explanation, it might be mentioned that "the gang" consists of a few staunch friends who met at the surprise dinner of Mr. and Mrs. Frank P. Burck in Brentwood last May. They were later given the name of "the gang" by State President Fred Hirsch.

All the Burck affairs are eagerly anti-



FRANK P. BURCK.

cipated by "the gang," especially when they are held in the home, as Mrs. Burck is noted for her fine table. When it is a celebration for "hubby," Mother Burck "goes the limit," and in this she is ably assisted by their son, Arthur.

The ladies of "the gang" presented Mr. Burck with a beautiful robe.

Among those present were State President and Mrs. Fred Hirsch, Mr. and Mrs. A. F. Grimm, Mr. and Mrs. Henry Hoffmann, Mr. and Mrs. George Anselm, Mr. and Mrs. A. DiMatteo, Mr. and Mrs. Charles Hembdt, Mr. and Mrs. O. Schaefer, Mr. and Mrs. R. Schumacher, Mr. and Mrs. D. Van Gelder, Mr. and Mrs. William Zeigler and Miss M. B. Phillips.

Coats and Aprons of the Better Kind
Service as it Should Be

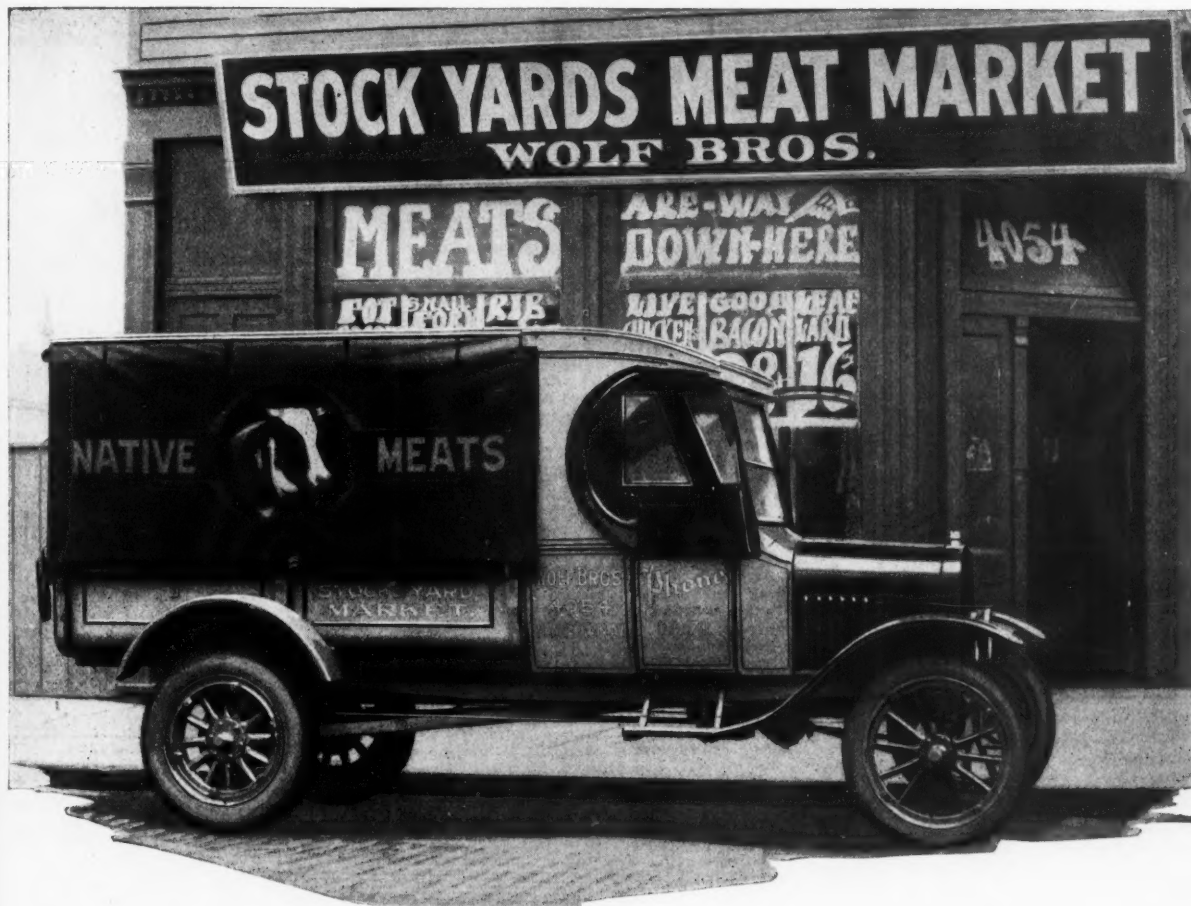
Master Butchers' Laundry Association, Inc.

An Organization of Butchers, by Butchers, for Butchers

Butchers' Building, 631-641 Atlantic Ave.

Nevins 6157-6563

BROOKLYN, N. Y.



Meat Dealer Saves \$18.00 Daily With Ford Truck

"Seven years ago we started using Ford trucks because of their reasonable price and universal service. They are saving us at least \$18.00 a day," says Andrew Wolf, General Manager of the Wolf Brothers Stock Yards Meat Market, Chicago, Ill.

"Ford trucks are used in our business for delivering meats to the trade and for carrying meats from the Stock Yards to our retail store. They average 50 miles a day.

"We are glad to recommend Ford trucks to anyone interested in low first cost, exceptionally low operating cost and low upkeep."

These statements by a Ford user who has had seven years of satisfactory Ford truck performance are significant. Ask your nearest authorized Ford dealer to show you how Ford equipment will make your delivery service cost less.

Ford Motor Company
Detroit, Michigan

One-Ton Truck

With Express Body, Canopy Top
and Open Cab

\$515⁰⁰

Screen Sides and End **\$25⁰⁰**
Doors Extra - - -

f. o. b. Detroit

Ford

CARS · TRUCKS · TRACTORS

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, top.....	@11.50
Cows, canners and cutters.....	2.75 @ 4.25
Bulls, bologna.....	6.00 @ 7.00

LIVE CALVES.

Calves, veal, top, per 100 lbs.....	@17.00
Calves, veal, fair to good.....	15.50 @ 16.25
Calves, veal, culls, per 100 lbs.....	8.00 @ 9.75

LIVE SHEEP AND LAMBS.

Lambs, top, per 100 lbs.....	@16.50
Lambs, 100-110 lbs., per 100 lbs.....	14.00 @ 14.50
Ewes.....	2.50 @ 8.00

LIVE HOGS.

Hogs, heavy.....	12.75 @ 13.00
Hogs, medium.....	14.25 @ 14.35
Hogs, 100 lbs.....	14.25 @ 14.35
Hogs, 140 lbs.....	14.35 @ 14.50
Pigs, under 80 pounds.....	@14.50
Roughs.....	10.75 @ 11.00

DRESSED HOGS.

Hogs, heavy.....	@20 1/4
Hogs, 180 lbs.....	@20 1/2
Hogs, 160 lbs.....	@21
Pigs, 80 lbs.....	@21 1/2
Pigs, under 140 lbs.....	@21 1/4

DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy.....	@20
Choice, native, light.....	@21
Native, common to fair.....	@18

WESTERN DRESSED BEEF.

Native steers, 600 @ 800 lbs.....	@17
Native choice yearlings, 400 @ 600 lbs.....	@18
Western steers, 600 @ 800 lbs.....	@15
Texas steers, 400 @ 600 lbs.....	@12
Good to choice heifers.....	@15
Good to choice cows.....	@12
Common to fair cows.....	@11
Fresh bologna bulls.....	10 1/2 @ 11 1/4

BEEF CUTS.

	Western.	City.
No. 1 ribs.....	@22	@23
No. 2 ribs.....	@18	@20
No. 3 ribs.....	@14	@17
No. 1 loins.....	@33	@36
No. 2 loins.....	@25	@28
No. 3 loins.....	@13	@24
No. 1 hinds and ribs.....	@20	@23
No. 2 hinds and ribs.....	@17	@19
No. 3 hinds and ribs.....	@14	@17
No. 1 rounds.....	@16	@17
No. 2 rounds.....	@14	@15
No. 3 rounds.....	@11	@14
No. 1 chucks.....	@14	@15
No. 2 chucks.....	@12	@13
No. 3 chucks.....	@9	@12
Bolognas.....	@6	11 1/2 @ 12
Bolls, reg., 6 @ 8 lbs. avg.....	@22	@23
Bolls, reg., 4 @ 6 lbs. avg.....	@17	@18
Tenderloins, 4 @ 5 lbs. avg.....	@60	@70
Tenderloins, 5 @ 6 lbs. avg.....	@80	@90
Shoulder clods.....	@10	@11

DRESSED CALVES.

Prime.....	@23	@24
Choice.....	@20	@22
Good.....	@16	@19
Medium.....	@14	@15

DRESSED SHEEP AND LAMBS.

Lambs, choice, spring.....	@26	@28
Lambs, poor grade.....	@24	@26
Sheep, choice.....	@18	@20
Sheep, medium to good.....	@14	@16
Sheep, culls.....	@12	@13

SMOKED MEATS.

Hams, 6@10 lbs. avg.	27 1/2 @28
Hams, 10@12 lbs. avg.	27 @28
Hams, 12@14 lbs. avg.	26 1/2 @27
Picnics, 4@5 lbs. avg.	19 @20
Picnics, 6@8 lbs. avg.	18 1/2 @19
Rollettes, 6@8 lbs. avg.	19 @20
Beef tongue, light	22 @24
Beef tongue, heavy	26 @28
Bacon, boneless, Western.	29 @30
Bacon, boneless, city.	26 @27
Pickled bellies, 10@12 lbs. avg.	23 @24

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lb. avg.	23	24
Pork tenderloins, fresh	45	50
Pork tenderloins, frozen	30	35
Shoulders, city, 10@12 lbs. avg.	18	19
Shoulders, Western, 10@12 lbs. avg.	17	18
Butts, boneless, Western	25	26
Butts, regular, Western	21	22
Hams, city, fresh, 6@10 lbs. avg.	27	28
Hams, Western, fresh, 10@12 lbs. avg.	26	27
Picnic hams, Western, fresh, 6@8 lbs. avg.	16	17
Pork trimmings, extra lean	20	21
Pork trimmings, regular 50% lean	13	15
Spare ribs, fresh	17	18
Leaf lard, raw	16	17

BONES, HOOFES AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.....	95.00 @ 100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.....	@ 75.00
Black hoofs, per ton.....	45.00 @ 50.00
Striped hoofs, per ton.....	45.00 @ 50.00
White hoofs, per ton.....	@ 85.00
Thigh bones, avg. 85 to 90 lbs. per 100 pieces.....	@100.00
Horns, avg. 7 1/2 oz. and over, No. 1s.....	300.00 @ 225.00
Horns, avg. 7 1/2 oz. and over, No. 2s.....	250.00 @ 275.00
Horns, avg. 7 1/2 oz. and over, No. 3s.....	200.00 @ 225.00

FANCY MEATS.

Fresh steer tongues, untrimmed.....	@30c	a pound
Fresh steer tongues, l. c. trim'd.....	@40c	a pound
Sweetbreads, beef.....	@75c	a pound
Sweetbreads, veal.....	1.00	a pair
Beef kidneys.....	@16c	a pound
Mutton kidneys.....	@8c	each
Livers, beef.....	@24c	a pound
Oxtails.....	@18c	a pound
Hearts, beef.....	@10c	a pound
Beef hanging tenders.....	@22c	a pound
Lamb fries.....	@10c	a pair.

BUTCHERS' FAT.

Shop fat.....	@ 2 1/2
Breast fat.....	@4 1/2
Edible suet.....	@ 6 1/2
Cond. suet.....	@ 5 1/2
Bones.....	@20

SPICES.

	Whole.	Ground.
Pepper, Sing., white.....	40	43
Pepper, Sing., black.....	36	39
Pepper, Cayenne.....	12	16
Pepper, red.....	22	22
Allspice.....	18 1/2	21 1/2
Cinnamon.....	13	16
Coriander.....	6	9
Cloves.....	28	33
Ginger.....	19	22
Mace.....	1.12	1.25

GREEN CALFSKINS.

	5-9	9 1/2-12 1/4	12 1/4-14	Kip.	H kip.
Prime No. 1 Veals.....	2.15	2.35	2.40	2.60	3.30
Prime No. 2 Veals.....	1.95	2.15	2.15	2.35	3.05
Buttermilk No. 1.....	1.18	2.00	2.05	2.25	...
Buttermilk No. 2.....	1.16	1.80	1.80	2.00	...
Branded Grub.....	1.13	1.40	1.40	1.60	1.85
Number 3.....

CURING MATERIALS.

	In lots of less than 25 bbls.	Bbls.	Dbl. Bags per lb.
Double refined saltpetre, granulated.....	6 1/2	6 1/2c	6 1/2c
Double refined saltpetre, small crystal.....	7 1/2	7 1/2c	7 1/2c
Double refined large crystal saltpetre.....	8 1/2	8 1/2c	8 1/2c
Double refined nitrate soda, granulated.....	4 1/2	4c	4c
In 25 barrel lots:			
Double refined saltpetre, granulated.....	6 1/2	6 1/2c	6 1/2c
Double refined saltpetre, small crystal.....	7 1/2	7 1/2c	7 1/2c
Double refined saltpetre, large crystal.....	8 1/2	8c	8c
Double refined nitrate soda, granulated.....	4c	3 1/2c	3 1/2c
Carload lots:			
Double refined saltpetre, granulated.....	6 1/2	6c	6c
Double refined nitrate soda, granulated.....	3 1/2	3 1/2c	3 1/2c

DRESSED POULTRY.

FRESH KILLED.

Chickens—frozen—dry packed—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.....	@35	
Western, 55 to 59 lbs. to dozen, lb.....	@34	
Western, 43 to 47 lbs. to dozen, lb.....	@32	
Western, 36 to 42 lbs. to dozen, lb.....	@30	
Western, 31 to 35 lbs. to dozen, lb.....	@28	
Western, 25 to 30 lbs. to dozen, lb.....	@26	
Western, 20 to 24 lbs. to dozen, lb.....	@24	
Chickens, frozen—dry packed, prime to fcy.—12 to box:		
Western, 60 to 65 lbs. to dozen, lb.....	@37	
Western, 55 to 59 lbs. to dozen, lb.....	@36	

Western, 43 to 47 lbs. to dozen, lb.....	@33	@35
Western, 36 to 42 lbs. to dozen, lb.....	@32	@34
Western, 31 to 35 lbs. to dozen, lb.....	@32	@34
Western, 25 to 30 lbs. to dozen, lb.....	@34	@36
Western, 20 to 24 lbs. to dozen, lb.....	@38	@42

Fowls—frozen—dry picked—barrels—fair to good:		
Western, 60 to 65 lbs., lb.....	@30	@32
Western, 55 to 59 lbs., lb.....	@30	@32
Western, 43 to 47 lbs., lb.....	@28	@30
Western, 30 to 35 lbs., lb.....	@24	@27
Western, under 30 lbs.....	@22	@24

Ducks—		
Western, fatted, fancy, bbls.....	@32	@35
Squabs—		
White, per dozen.....	@1.00	
White, per dozen.....	3.00 @ 5.00	
Culls, per dozen.....	1.50 @ 3.00	

LIVE POULTRY.

Chickens, colored, small, via express.....	@40	@40
Turkeys, via express.....	@40	@45
Geese, swan, via freight or express.....	@15	@15
Pigeons, per pair, via freight or express.....	@45	@45
Guineas, per pair, via freight or express.....	@75	@80

BUTTER.

Cremery, extras (92 score).....	45 1/2 @ 46
Cremery, firsts (90 to 91 score).....	44 1/2 @ 45
Cremery, seconds.....	42 1/2 @ 43
Cremery, lower grades.....	41 @ 42

EGGS.

Extras, per dozen.....	35 1/2 @ 37
Extra firsts.....	33 1/2 @ 34 1/2
Firsts.....	31 1/2 @ 32 1/2
Checks.....	21 @ 24

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniates.	
Ammonium sulphate, bulk, f.o.b. works, per 100 lbs.....	@2.00
Ammonium sulphate, double bags, per 100 lbs., f.a.s. New York.....	@2.30
Blood, dried 15-16% per unit.....	@4.25
Fish scrap, dried, 11% ammonia, 15% B. P. L., bulk, f.o.b. fish factory.....	Nominal.
Fish guano, foreign, 13 @ 14% ammonia, 10% B. P. L.....	4.35 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory.....	Nominal.
Soda Nitrate, in bags, 100 lbs. spot.....	@2.71
Muriate in bags, Mar.....	@2.72
Tankage, ground, 10% ammonia, 15% B. P. L. bulk.....	4.35 @ 10c
Tankage, unground, 9 @ 10% ammonia.....	3.75 @ 10c
Phosphates.	
Bone meal, steamed, 3 and 50 bags, per ton.....	@36.00
Bone meal, raw, 4 1/2 and 50 bags, per ton.....	@37.50
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% Flat.....	@10.50
Potash.	
Kalnit, 12.4% bulk, per ton.....	@ 8.00
Manure salt, 20% bulk, per ton.....	@11.00
Muriate in bags, basis 80%, per ton.....	@33.00
Sulphate in bags, basis 90%, per ton.....	@43.50

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia for the week ending Feb. 4, 1926:

	January	29	30 Feb. 1	2	3	4
Chicago.....	45	44 1/2	45	45	45	45
New York.....	46 1/2	46 1/2	47	47	47 1/2	47
Boston.....	46 1/2	46 1/2	47	47	47 1/2	47 1/2
Philadelphia.....	47	47	47	47	47 1/2	47 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

45	45	45	45 1/2	45 1/2	45 1/2
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	—Since Jan. 1—
Chicago.....	30,813	28,628	28,762	251,414
New York.....	40,320	38,534	30,275	287,424
Boston.....	16,018	18,732	11,840	84,395
Philadelphia.....	14,841	12,068	9,997	90,479
Total.....	102,892	97,962	80,874	713,712

Cold storage movement (lbs.):

	In Feb. 4.	Out Feb. 4.	On hand Feb. 5.	Same week day last year.
Chicago.....	61,935	100,597	7,983,811	7,204,226
New York.....	72,000	83,752	6,219,050	8,565,361
Boston.....	17,955	52,753	3,940,465	6,124,268
Philadelphia.....	...	12,900	837,877	2,374,077

, 1926.

3 @35
2 @34
2 @34
4 @36
8 @42

good:
0 @32
0 @32
8 @30
4 @27
2 @24

2 @35

@1.00
3.00 @5.00
1.50 @3.00

@40
0 @45
@15
@45
5 @80

5 1/2 @46
4 1/2 @45
2 1/2 @43
1 @42

5 1/2 @37
3 1/2 @34 1/2
1 1/2 @32 1/2
1 @24

S.

@2.56
@2.96
@4.25

ominal.
.35 @ 10c
ominal.
@2.71
@2.72

35 @ 10c
75 @ 10c

@36.00
@37.50
@10.50

@ 8.00
@11.00
@33.00
@43.50

ETS.

utter at
hiladel-
26:

4
45
47
1/2 47-47 1/2
1/2 47 1/2
sh cen-
o.
1/4 45 1/2
) :

Jan. 1—
1925.
234,227
284,549
70,686
72,968
608,435

Same
week day
last year.
7,204,226
8,505,361
6,124,268
2,374,077